

Small + Sharing

Cob Loaf and Butter	3.95
Jerusalem Artichoke Soup (v)	6.5
w/ Artichoke crisps and truffle	
Spicy Crab Cakes	7.95
w/ Herb mayo	
Ginger Chicken Cakes	7.5
w/ Lime coriander mayo	
Quinoa & Aubergine Falafels (v)	7.5
w/ Lemon and pepper tahini	
Beef & Black Pudding Croquette	7.5
w/ Smoked paprika aioli	
Crispy Polenta Squid	7.95
w/ Coriander, spring onion, chilli and aioli	
Smoked Trout & Artichoke Pâté	7.95
w/ Rye crisps	
Mini Honey Sausages	7.95
w/ Honey and mustard glaze	
Grilled Chicken Skewers	7.95
w/ Lemon, coriander and turmeric	
Satay Tiger Prawn Skewer	8.95
w/ Kaffir lime, ginger and soy	
Sticky Short Rib Bites	7.5
w/ Orange marmalade and chilli	
Crostini	4.95 per portion (3 pieces)
- Smoked Salmon, Truffle Honey & Ricotta	
- Spiced Crab & Avocado	
- Fennel Salami, Chilli & Truffle Ricotta	
- Sobrasada, Burrata & Basil	
- Marinated Wild Mushroom & Parmesan	
Selection of three varieties (9 pieces)	14
Charcuterie Board	12.95
Selection of cured meats, housemade roast ham w/ caponata and cob loaf	
Cheese	
Served with our own recipe chutney, artisan bread and crackers:	
Cornish Yarg, Blue Monday, Dorstone Goat's Cheese (u-p), Rachel (u-p), Winslade, Burrata	
One type with a chunk of bread	4
Selection of three/five	11/15

Mains

Beetroot & Barley Risotto (v)	13.95
w/ Horseradish crème fraîche	
25p donated to Honey Pot Children's Charity	
The N° 32 House Burger	10.95
w/ Your choice of Cornish Yarg <u>or</u> blue cheese and housemade burger sauce	
w/ Dry aged streaky bacon	11.95
Halloumi & Courgette Burger (v)	10.95
w/ Mint and cucumber labneh	
Add fries to any burger	+3.5
Bavette Steak	19
w/ House made fries, watercress and béarnaise	
House Salad (v)	9.95
w/ Warm quinoa, asparagus, broccoli, sesame wakame and miso dressing	
w/ Marinated chicken	14.95

Caesar Salad	9.95
w/ Parmesan croutons, baby gem and crispy bacon	
w/ Marinated chicken	14.95
Coconut Poached Chicken Salad	14.95
w/ Avocado, nashi pear, watercress and yuzu dressing	
N° 32 Club Sandwich	14.95
Grilled marinated chicken, smoked bacon, avocado, roasted tomatoes, basil mayo and sourdough toast	
Triple Cheese Truffle Toasty (v)	9
w/ Taleggio and buttered sourdough	
w/ Honey roast ham	10

Grilled Truffle Spring Cabbage (v)	9.95
w/ Baked sweet potato and wonky pepper sauce	
<i>"Wonky is not waste - it's perfectly good grub!"</i>	
Steamed Mussels Marinière	
(Cream, white wine, garlic & parsley)	
w/ Warm sourdough	12.95
w/ Fries	15.95
Sea Trout	18
w/ Braised garden pea, mint and baby gem	
Grilled Sea Bass & Chips	17.5
w/ Pea hummus, watercress and crème fraîche tartar	
Roast Lamb Rump	21
w/ Grilled wonky aubergine and minted feta	
Chicken & Prosciutto Schnitzel	14.5
w/ House made remoulade and watercress	

Sides

Garlic Greens	4
'Home Fries'	4
Truffle Macaroni Cheese	4.5
Chilli Lemon Guacamole Salad	4.5
Fries & Paprika Aioli	3.5
Mixed Leaf Salad	4

Little People

Macaroni Cheese or
Mini Cheese Burger & Fries or
Fish Fries & Fries

Ice Cream & Berry Sundae or Fruit Plate
 7.5 for two courses

Puds

Fruit Salad (v)	7.5
Poached rhubarb, raspberry, vanilla fig, apple, mango, grapes and passionfruit	
Coconut Chia Pudding (v)	5.5
w/ Poached rhubarb and coconut yoghurt	
Apple Tart Fine	6.95
w/ Vanilla cream	
White Chocolate Crème Brûlée	6.95
w/ Passion fruit	
Panna Cotta Lamington	7.5
w/ Vanilla sponge, berry compote, coconut and dark chocolate	
Raspberry Posset	6.95
w/ Orange blossom and pistachio crumble	
Cheeses	from 4
See Small & Sharing	

Sunday Roasts

Served from Noon on Sunday

Roast Chicken Breast

w/ Salsa verde, Yorkshire pudding, truffle spring cabbage, creamed roast root vegetables and minted peas

Slow Cooked Short Rib of Beef

w/ Yorkshire pudding, truffle spring cabbage, creamed roast root vegetables and minted peas

Both cooked and served with love
 and duck fat roasted potatoes



All of our service charge goes to our team, always has, always will.

A discretionary service charge of 12.5% will be added to your bill. This is optional and need not be paid should you feel service was unsatisfactory. Some of our dishes or drinks may contain allergens. u-p: unpasteurized.

Please speak to a member of staff when ordering should you require any specific allergen information. **We are proud to have achieved 2 star SRA status and continue to work hard to achieve the highest rating of 3 stars.

N° 32

