

## Small + Sharing

<b>Cob Loaf and Butter</b> .....	<b>3.95</b>
<b>Sweet Potato, Cavalo Nero &amp; Chickpea Soup</b> .....	<b>6.5</b>
w/ Parmesan, chilli and basil	
<b>Parmesan Cauliflower Croquettes</b> .....	<b>7.5</b>
w/ Truffle mayo	
<b>Spicy Crab Cakes</b> .....	<b>7.95</b>
w/ Sweet chilli crème fraiche	
<b>Ginger Chicken Cakes</b> .....	<b>7.5</b>
w/ Lime coriander mayo	
<b>Smoked Aubergine Falafels (v)</b> .....	<b>7.5</b>
w/ Lemon and pepper tahini	
<b>Quinoa, Feta &amp; Pea Rolls (v)</b> .....	<b>7.5</b>
w/ Spiced tomato salsa	
<b>Crispy Polenta Squid</b> .....	<b>7.95</b>
w/ Coriander, spring onion, chilli and aioli	
<b>Smoked Trout &amp; Artichoke Pâté</b> .....	<b>7.95</b>
w/ Rye crisps	
<b>Mini Honey Sausages</b> .....	<b>7.95</b>
w/ Honey and mustard glaze	
<b>Grilled Chicken Skewers</b> .....	<b>7.95</b>
w/ Turmeric marinade and yoghurt	
<b>Sticky Brisket Taco</b> .....	<b>7.5</b>
w/ Smokey paprika aioli	
<b>Crostini</b> .....	<b>4.95 per portion (3 pieces)</b>
- Smoked Salmon, Truffle Honey & Ricotta	
- Fennel Salami, Chilli & Truffle Ricotta	
- Spiced Crab & Crushed Avocado	
- Creamed Spinach, Blue Cheese & Bacon	
- Red Onion, Fig Jam & Goats Cheese	
<b>Selection of three varieties (9 pieces)</b> .....	<b>14</b>
<b>Charcuterie Board</b> .....	<b>12.95</b>
Selection of cured meats, housemade roast ham w/ caponata and cob loaf	
<b>Cheese</b>	
Served with our own recipe chutney, artisan bread and crackers:	
Cornish Yarg, Blue Monday, Ragstone Goat's Cheese (u-p), Katherine (u-p), Bix (u-p), Burrata	
<b>One type with a chunk of bread</b> .....	<b>4</b>
<b>Selection of three/five</b> .....	<b>11/15</b>

Cornish Yarg, Blue Monday, Ragstone Goat's Cheese (u-p), Katherine (u-p), Bix (u-p), Burrata

<b>Roast Butternut Squash Curry</b> .....	<b>11.95</b>
w/ Sticky short grain brown rice, coriander and toasted coconut	
"Wonky is not waste - it's perfectly good grub!"	
<b>Steamed Mussels Marinière</b>	
(Cream, white wine, garlic & parsley)	
<b>w/ Warm sourdough</b> .....	<b>12.95</b>
<b>w/ Fries</b> .....	<b>15.95</b>
<b>Pan Fry Cod</b> .....	<b>17.5</b>
w/ Creamy leek, lentil and runner beans	
<b>Grilled Sea Bass &amp; Chips</b> .....	<b>17.5</b>
w/ Pea hummus, watercress and crème fraîche tartar	
<b>Chicken Schnitzel</b> .....	<b>14.5</b>
w/ House made remoulade and watercress	

## Sides

<b>Garlic Greens</b> .....	<b>4</b>
<b>'Home Fries'</b> .....	<b>4</b>
<b>Truffle Macaroni Cheese</b> .....	<b>4.5</b>
<b>Chilli Lemon Guacamole Salad</b> .....	<b>4.5</b>
<b>Fries &amp; Paprika Aioli</b> .....	<b>3.5</b>
<b>Mixed Leaf Salad</b> .....	<b>4</b>

## Little People

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

**Ice Cream & Berry Sundae or Fruit Cup**  
7.5 for two courses



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.

## Mains

<b>Shepherd's Pie</b> .....	<b>14.95</b>
w/ Mint, peas and crushed new potato topping	
<b>Beetroot &amp; Barley Risotto (v)</b> .....	<b>13.95</b>
w/ Horseradish crème fraîche & parmesan	
25p donated to Honey Pot Children's Charity	
<b>The N° 32 House Burger</b> .....	<b>10.95</b>
w/ Your choice of Cornish Yarg or blue cheese and housemade burger sauce	
<b>w/ Dry aged streaky bacon</b> .....	<b>11.95</b>
<b>Halloumi &amp; Courgette Burger (v)</b> .....	<b>10.95</b>
w/ Mint and cucumber labneh	
<b>Add fries to any burger</b> .....	<b>+3.5</b>
<b>Bavette Steak</b> .....	<b>19</b>
w/ House made fries, watercress and béarnaise	
<b>Coconut Poached Chicken Salad</b> .....	<b>14.95</b>
w/ Avocado, nashi pear, watercress and yuzu dressing	

<b>House Salad (v)</b> .....	<b>10.95</b>
w/ Warm quinoa, edamame, thyme baked squash, roast beets, sesame wakame and miso dressing	
<b>w/ Marinated chicken or burrata</b> .....	<b>15.95</b>
<b>Caesar Salad</b> .....	<b>10.95</b>
w/ Parmesan croutons, baby gem and crispy bacon	
<b>w/ Marinated chicken</b> .....	<b>15.95</b>
<b>N° 32 Club Sandwich</b> .....	<b>14.95</b>
Grilled marinated chicken, smoked bacon, avocado, roasted tomatoes, basil mayo and sourdough toast	
<b>Triple Cheese Truffle &amp; Avocado Toasty (v)</b> .....	<b>9</b>
w/ Taleggio, ricotta and cheddar	
<b>w/ Honey roast ham</b> .....	<b>10</b>

## Sunday Roasts

Served from Noon on Sunday

### Roast Chicken Breast

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

### Slow Cooked Beef Brisket

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

Both cooked and served with love and duck fat roasted potatoes

## Puds

<b>Fruit Salad (v)</b> .....	<b>7.5</b>
Poached pear, fig, blackberry, apple, grapefruit, grapes and passionfruit	
<b>Coconut Chia Pudding (v)</b> .....	<b>5.5</b>
w/ Poached pear and coconut yoghurt	
<b>Baked Apple Pot Pie</b> .....	<b>6.95</b>
w/ Warm vanilla custard	
<b>White &amp; Dark Chocolate Mousse</b> .....	<b>6.95</b>
w/ Pistachio crumbs	
<b>Blackberry Posset</b> .....	<b>6.95</b>
w/ Mascarpone cream	
<b>Fig Cheesecake</b> .....	<b>6.95</b>
w/ Poached fig and brioche crumb	
<b>Cheeses</b> .....	<b>from 4</b>
See Small & Sharing	

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

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