

No.32

THREE COURSE MENU

£39.50 per person

STARTERS

DEEP FRIED CRISPY SQUID
Black Garlic Aoli

BURRATA SALAD (V)
Heritage Beetroot and Toasted Walnuts

CRISPY PORK BELLY
Burnt apple puree

THAI CHICKEN SATAY
Peanut Butter Sauce

MAINS

GRILLED SEABASS FILLET
Chilli & Cumin, Fried Cavolo
Nero & Pomegranate

SIRLOIN STEAK & FRIES
(£5 supplement extra supplement)
Choice of sauce: Bearnaise or Peppercorn

HALF GRILLED CHICKEN
House Salad & Fries

HALLOUMI & MANGO SALAD (V)
Avocado, Cashews, Lemongrass Dressing

MISO AUBERGINE (V) (VG)
Toasted Sesame Seeds, Chopped Chives

SIDES

Sauteed Potatoes (V) £5.50

Charred Tender Stem Broccoli (VE) £5.50

Truffle Fries £6 (V)

Green Salad & Dressing (V) £4.5

DESSERTS

BOURBON AND COLA STICKY TOFFEE PUDDING (V)
Vanilla ice cream

APPLE AND SEASONAL BERRY CRUMBLE (V)
Chocolate ice cream

SELECTION OF ICE CREAM & SORBETS (V)

Please make a member of our team aware of any dietary requirements.

There may be traces of gluten and nuts in our dishes.

(V) Vegetarian (VE) Vegan