

HOUSE COCKTAILS
£11

No.23
KITCHEN · BAR · TERRACE

2 COURSES £30
3 COURSES £35

SUNDAY

FOCACCIA BREAD
bone marrow butter
6

OLIVES
Gordon Picante
5

PADRON PEPPERS
rosemary sea salt
6

TO START

CHERMOULA SPICED SWEETCORN
RIBS
roasted garlic aioli

PARMESAN BREADED CHICKEN
garlic aioli

HEIRLOOM TOMATO
& SMOKED BURRATA BRUSCHETTA
broadbean & preserved lemon dressing

GIN & BEETROOT CURED
CHALK STREAM TROUT
tabbouleh, horseradish labneh

SUNDAY ROASTS

*All served with roast potatoes, seasonal vegetables, cauliflower cheese,
Yorkshire pudding & a red wine jus*

DRY AGED BEEF
FROM THE GINGER PIG BUTCHER

OXFORD SANDY &
BLACK PORK SHOULDER

SLOW COOKED
GREAT EASTON LAMB

CARAMELISED
AUBERGINE

GREMOLATA MARINATED WHOLE CHICKEN
(Recommended for Two)
50

MAINS

HOUSE BURGER
*pancetta, cheese, pickles, burger sauce
& fries*

CHICKEN MILANESE
*pickled salsify, kale, tomato concasse, poached clams, miso
beurre blanc*

TEMPURA HAKE
mint pea veloute, hasselback potatoes, whipped tartare

SPINACH, GREEN PEA & BROADBEAN RISOTTO
mixed seeds, crispy kale

SIDES

SEASONAL GREENS
5
HEIRLOOM TOMATOES, PICKLED FENNEL SALAD
6
ROSEMARY SALTED FRIES
5
ROASTED POTATOES, GARLIC MAYONNAISE
& PARMESAN
6

DESSERTS

DUCK EGG CUSTARD TART, RUTLAND
WATER STRAWBERRIES
CHEESE PLATE
CLASSIC TIRAMISU
DARK CHOCOLATE & HAZELNUT DELIGHT
AFFOGATO

Please advise a member of the team of any dietary requirements. Most items are gluten free adaptable, please ask a member of staff
v = Vegetarian / ve* = Vegan Available / ve = Vegan