

SLOE NEGRONI

11

No.23

KITCHEN · BAR · TERRACE

WEDNESDAY

PIE NIGHT

15

LUNCH

FOCACCIA BREAD

olive oil & balsamic

6 VE

GORDAL OLIVES

5 GF VE

PADRON PEPPERS

rosemary sea salt

6 GF* VE

STARTERS

SALT BAKED BEETROOT SALAD

whipped goats cheese, walnut ketchup

8 V GF

HEIRLOOM TOMATO & BURRATA CAPRESE

crispy rocket, balsamic glaze

12 GF VE*

HAM & MANCHEGO

CROQUETTES

smoked tomato aioli

9

PRESSED PORK SHOULDER

burnt apple puree, herb mayonnaise,

crispy shallots

12 GF

TEMPURA PRAWN COCKTAIL

Bloody Mary sauce, avocado crema, baby gem

11

SANDWICHES & LIGHT LUNCH

CRISPY CHICKEN SANDWICH

brie, cranberry mayonaise,

brioche bun

12 GF*

FISH FINGER BUN

tempura battered haddock, pickled fennel, rocket,

tartare sauce

12

MUSHROOMS ON SOURDOUGH

tarragon butter, crispy bacon

12 GF* V*

WARM BEEF SANDWICH

rocket, crispy onions, horseradish cream,

gravy dipping sauce

12 GF*

HOUSE CLASSICS

CHICKEN MILANESE

arrabiata spaghetti, garlic butter, parmesan

24

TEMPURA MONKFISH

mint pea velouté, hasselback potatoes, whipped tartar

25 GF*

NO.23 SMASH BURGER

crispy bacon, mature cheddar, burger sauce,

pickles, fries

20 GF*

CHICKEN & QUINOA SALAD

beetroot, kale, pumpkin, quinoa, house dressing,

toasted pumpkin seeds

22 GF

MAINS

SALT-CURED HAKE

ratatouille, kale, herb crumb

26 GF*

MAPLE GLAZED PUMPKIN

kale, crumbled feta, pumpkin puree, toasted quinoa

21 GF VE*

WILD MUSHROOM RISOTTO

pickled shimeji, truffle pangratato

23 GF *VE*

RAGU OF THE DAY

with rigatoni pasta

20 GF*

SIDES

SEASONAL GREENS

5 GF* VE*

ROSEMARY SALTED FRIES

5 VE

GARLIC MAYO FRIES

rosemary salt parmesan

7

MIXED LEAF SALAD

pickled fennel, heirloom tomatoes, house

dressing

6 GF* VE

Please advise a member of the team of any dietary requirements. Most items are gluten free adaptable, please ask a member of staff

GF= Gluten Free / GF*= Gluten Free Available/ VE= Vegan/ VE*= Vegan Available