

HOUSE COCKTAILS
£11

No.23
KITCHEN · BAR · TERRACE

2 COURSES £30
3 COURSES £35

SUNDAY

GORDAL PICANTE OLIVES
5 GF VE

FOCACCIA
6 VE

TO START

SALT BAKED BEETROOT SALAD
whipped goats cheese, mixed leaf
GF

PRESSED PORK SHOULDER
*burnt apple puree, herb mayonnaise,
crispy shallots*
GF

TEMPURA PRAWN COCKTAIL
Bloody Mary sauce, avocado crema, baby gem
GF*

HEIRLOOM TOMATO, BASIL, FETA TART
tendrill salad
GF

SUNDAY ROASTS

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

DRY AGED BELTED GALLOWAY BEEF

SLOW COOKED GREAT EASTON LAMB

GREMOLATA MARINATED
FOSSE MEADOWS CHICKEN

CARAMELISED
CAULIFLOWER STEAK
VE

NO.23 SMASH BURGER

*Baby gem, gherkins, plum tomato, ketchup, burger
sauce, fries GF**

CHICKEN MILANESE

Fries, Mixed leaf salad, parmesan & garlic butter

SALT-CURED HAKE

Ratatouille, kale, herb crumb
GF

WILD MUSHROOM RISOTTO

truffle pangrattato
VE GF

SIDES

SEASONAL GREENS
5

TOMATO & MIXED LEAF SALAD
6

ROSEMARY SALTED FRIES
5

ROAST POTATOES, GARLIC MAYONNAISE
& PARMESAN
6

DESSERTS

COCONUT PANNACOTTA
Pineapple gel
GF VE

CLASSIC TIRAMISU

QUINCE EGG CUSTARD TART
whipped mascarpone

AFFOGATO
GF

SELECTION OF ICE CREAM & SORBET
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