

CLASSIC NEGRONI

11

No.23

KITCHEN • BAR • TERRACE

EVENING

WEDNESDAY

MOULES FRITES

12

FOCACCIA BREAD

olive oil & balsamic

6 VE

GORDAL OLIVES

5 GF VE

PADRON PEPPERS

rosemary sea salt

6 GF* VE

STARTERS

CHERMOULA SPICED SWEETCORN

RIBS

roasted garlic aioli

8 VE*

CRISPY PORK BELLY

black garlic mayo, basil, chilli, tendrill salad

11 GF*

BEEF CARPACCIO

dressed rocket, parmesan & black pepper

mayonaisse

12 GF

HEIRLOOM TOMATO & SMOKED BURRATA BRUSCHETTA

broadbean & preserved lemon dressing

12 GF* VE*

TEMPURA PRAWN COCKTAIL

Bloody Mary sauce, avocado crema, baby

gem

11 GF*

MATURE CHEDDAR & SHREDDED

HAM CROQUETTES

smoked tomato aioli

9

HOUSE CLASSICS

CHICKEN MILANESE

arrabiata spaghetti, garlic butter & parmesan

24

TEMPURA MONKFISH CHEEKS

mint pea velouté, hasselback potatoes, whipped tartare

22

NO.23 BURGER

bacon, mature cheddar, burger sauce, pickels & fries

20

CHICKEN CAESAR SALAD

focaccia croutons, aged pancetta, garlic aioli, anchovies

21

MAINS

CHERMOULA AUBERGINE

white bean hummus, freekeh, coconut yoghurt, pine nut

dukkah

19 GF* VE

10oz RARE BREED SIRLION STEAK

roasted vine tomatoes, mixed salad, fries, green

peppercorn & brandy butter

44 GF

SPINACH, GREEN PEA & BROADBEAN RISOTTO

mixed seeds, crispy kale

22 GF VE*

SALT CURED HAKE

provençal, kale, steamed mussels, herb crumb

26 GF*

8oz PORK RIBEYE

chorizo & white bean cassoulet, kale,

smoked paprika butter

28 GF*

VENETIAN DUCK RAGU

rigatoni, aged parmesan

20 GF*

LAMB RACK

baba ganoush, tenderstem, feta & chimichurri

32 GF

SIDES

SEASONAL

GREENS

5 GF* VE*

ROSEMARY SALTED FRIES,

GARLIC MAYONNAISE,

PARMESAN

7

HEIRLOOM TOMATOES,

PICKLED FENNEL & MIXED

LEAF SALAD

6 GF* VE

ROSEMARY

FRIES

5 VE

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