

CLASSIC NEGRONI

11

No.23

KITCHEN · BAR · TERRACE

WEDNESDAY

MOULES FRITES

12

LUNCH

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 GF* VE*

MATURE CHEDDAR & SHREDDED

HAM CROQUETTES

smoked tomato aioli

9

CRISPY PORK BELLY

black garlic mayo, basil, chilli, tendril salad

11 GF*

TOMATO & SMOKED BURRATA BRUSCHETTA

broadbean & preserved lemon dressing

12 GF* VE*

TEMPURA PRAWN COCKTAIL

Bloody Mary sauce, avocado crema, baby gem

11 GF*

SANDWICHES & LIGHT LUNCH

CRISPY CHICKEN SANDWICH

sweet chilli jam, gem lettuce,

garlic mayonaise

12

FISH FINGER BUN

tempura battered haddock, pickled fennel, rocket,

tartare sauce

12 GF*

SMASHED AVOCADO WITH POACHED EGGS

fresh chilli & mixed seeds

12 GF* VE*

MINUTE STEAK

mixed salad, fries, chimichurri

19 GF*

HOUSE CLASSICS

CHICKEN MILANESE

arrabiata spaghetti, garlic butter, parmesan

24

TEMPURA MONKFISH CHEEKS

mint pea velouté, hasselback potatoes, whipped tartar

22 GF*

THE NO.23 BURGER

crispy bacon, mature cheddar, burger sauce,

pickles, fries

20 GF*

CHICKEN CAESAR SALAD

focaccia croutons, aged pancetta, garlic aioli, gem lettuce,

soft-boiled egg, anchovies

21 GF*

MAINS

SALT-CURED HAKE

ratatouille, kale, steamed mussels, herb crumb

26 GF*

CHERMOULA AUBERGINE

white bean hummus, freekeh, pine nut dukkah

19 GF* VE

SPINACH, GREEN PEA & BROAD BEAN RISOTTO

mixed seeds, crispy kale

22 GF VE*

SPICED BEEF RAGU

with rigatoni pasta

20 GF*

SIDES

SEASONAL GREENS

5 GF* VE*

ROSEMARY SALTED FRIES

5 VE

GARLIC MAYO FRIES

rosemary salt parmesan

7

HEIRLOOM TOMATOES

pickled fennel, mixed leaves, 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