

SLOE NEGRONI

11

No.23

KITCHEN · BAR · TERRACE

EVENING

WEDNESDAY

PIE NIGHT

15

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

PRESSED PORK SHOULDER

burnt apple puree, herb mayonnaise,

crispy shallots

12 GF

BEEF CARPACCIO

dressed rocket, parmesan & black pepper

mayonaise

12 GF

HEIRLOOM TOMATO

& BURRATA CAPRESE

crispy rocket, balsamic glaze

12 GF VE*

TEMPURA PRAWN COCKTAIL

Bloody Mary sauce, avocado crema, baby

gem

11 GF*

RED PEPPER & MANCHEGO

CROQUETTES

smoked tomato aioli

9 V

HOUSE CLASSICS

CHICKEN MILANESE

arrabiata spaghetti, garlic butter & parmesan

24

TEMPURA MONKFISH

mint pea velouté, hasselback potatoes, whipped tartare

25 GF*

NO.23 SMASH BURGER

bacon, mature cheddar, burger sauce, pickels & fries

20 GF*

CHICKEN & QUINOA SALAD

beetroot, kale, pumpkin, quinoa, house dressing,

toasted pumpkin seeds

22 GF

MAINS

MAPLE GLAZED PUMPKIN

kale, crumbled feta, pumpkin puree, toasted quinoa

21 GF VE*

SALT CURED HAKE

ratatouille, kale, herb crumb

26 GF*

10oz RARE BREED SIRLION STEAK

roasted vine tomatoes, mixed salad, fries, green

chimichurri

44 GF

PORK LOIN CHOP

harissa butter, potato rosti, Fried Duck egg,

watercress

26

WILD MUSHROOM RISOTTO

pickled shimeji, truffle pangratato

23 GF *VE*

LAMB FILLET

soused pears, patatas pandareas, romanesco cauliflower,

rosemary jus

32 GF

RAGU OF THE DAY

rigatoni, aged parmesan

20 GF*

SIDES

SEASONAL

GREENS

5 GF* VE*

ROSEMARY SALTED FRIES,

GARLIC MAYONNAISE,

PARMESAN

7

MIXED LEAF SALAD,

HEIRLOOM TOMATOES &

PICKLED FENNEL

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

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