

## LIGHT BITES

Norcarella olives (VG)	3
Smoked almonds (N, VG)	3
Pork scratchings	3
Sourdough with salted butter or olive oil and balsamic (V)	2.5
Nuada and gorgonzola croquettes with saffron mayonnaise	5.5
Gazpacho served with dill crème fraiche, cucumber and peppers, croutons (V)	5.5
Avocado on toast, chilli, lime, micro salad (VG)	8.5
<i>Add: cured salmon - 3.50, feta - 2.50 (V)</i>	

## CHARCUTERIE

All our charcuterie is from Dingley dell farms, Dingley dell cured was formed in 2019 to create an exceptional, artisan range of fermented sausages and air-dried whole muscle cuts, in the time honoured traditional Mediterranean style. Dingley dell has created their own breed of pig recognised by defra – *the Suffolk red* - which is unique in its marbling and flavour.

Smoked chorizo 150g. Grain mustard, honey (GF)	8.5
Boadicea 75g Bresaola style British dried beef (GF)	10
Albion 75g, Coppa dry-cured British pork shoulder (GF)	7.5
Cerrunas 75g, Dry-cured British prosciutto ham (GF)	8
Moccas 75g, Simply seasoned, Milano style, British salami (GF)	6.5
Platter, Boadicea, Albion, Cerrunas, moccas, nauada and gorgonzola croquette, Shropshire cheese, gazpacho shot, smoked almonds, olives and pickled damsons (GF)	<i>per person 15</i>

# No3

## at Nightingale Place

SERVED FROM 12PM – 7:30PM

### GRILL

All served with mixed leaf salad and fries (GF)	
Cornfed chicken breast with tarragon and burnt lemon butter (GF)	15.5
Beef skirt (200g-220g) with sauce au poivre or bordelaise sauce (GF)	17
Barnsley chop, marinated in African spices with chermoula (GF)	17.5
Whole seabass, with orange and rosemary butter	16.5 (GF)
No3 Beef burger with gouda, No3 burger sauce, tomato, red onion, and iceberg	15
<i>Beyond burger® available (V)</i>	
<b>SIDES</b>	
Fries or triple chips - 3.5 (GF)	
<i>Add truffle and parmesan 1.5</i>	
Heirloom tomato and red onion salad - 5 (GF)	
New potatoes and mint - 5.5 (V, GF)	
Charred broccoli - 5 (VG, GF)	
Mix leaf salad - 4 (VG, GF)	
Caramelised baby carrots and ginger - 4.5 (VG, GF)	
Baby spinach in olive oil and garlic - 5 (VG, GF)	

## STARTERS

Seafood dumplings, dashi butter sauce, edamame and tofu puree, sesame and Szechuan	8.50
Grilled Japanese aubergine, Den miso, Shropshire cheese, Thai basil, purple shiso (V, GF)	8.00
Smoked duck pastrami, Medjool date puree, candied baby beets, radishes, mizuna, raspberry dressing (GF)	8.50

## MAINS

Monkfish cheek scampi, sauce ravigote, burnt lemon, fries or triple chips	17
Chargrilled swordfish, warm borlotti bean and herb salad, aioli (GF)	22.5
Guinea fowl, garden peas, pancetta, girolle's, baby gem, confit leg, madeira jus gras	18
Summer truffle and trompette mushroom linguine	16.5

## SALADS

Heirloom tomato salad, Burrata, sorrel and basil pesto, rocket, olives and balsamic (V) (GF)	8.5/15.5
<i>Add: grilled chicken - 4, cured salmon - 3.5</i>	
No3 Caesar salad, smoked anchovies, buttermilk and dill dressing, croutons, cos lettuce, parmesan <i>Caesar dressing available</i>	7.5/14
<i>Add: grilled chicken - 4, Crispy egg - 2</i>	
Ancient grain salad, miso and tahini dressing, red currents, sesame, soy pumpkin seeds, charred broccoli, avocado and spinach (VG)	8/15
<i>Add: grilled chicken - 4, cured salmon - 3.5</i>	
Classic Atlantic prawn cocktail, baby gem and mixed leaf, Marie Rose sauce, cucumber, celery, avocado, paprika, lemon (GF)	7.5/14

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (N) Nut. Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.