

# No3

at Nightingale Place

## EVENING A LA CARTE

MONDAY – SATURDAY 6PM – 10PM



### STARTERS

- Spiced globe artichoke and heirloom tomato salad, burrata, saffron and cumin (GF, V)  
9
- Grilled Japanese aubergine, den miso, Shropshire cheese, spring onion, Thai basil, purple shiso (V)  
8
- Salmon and prawn steamed dumplings, edamame and tofu puree, dashi butter sauce, green chilli, Szechuan chilli oil, sesame  
8.5
- Smoked duck pastrami, medjool dates, candy baby beetroot, radishes, mizuna, raspberry dressing (GF)  
8.5
- Seared scallops, roasted cauliflower and puree, shellfish bisque, jersey royal, chervil crisp (GF)  
15
- Chargrilled quail, garden pea hummus, chicory and French bean salad, sumac, preserved lemon dressing (GF)  
9.5

### MAINS

- Chargrilled swordfish, warm borlotti bean and herb salad, aioli (GF)  
22.5
- Pan fried pollock, monkfish scampi, horseradish mash, broad beans, saffron sauce, orange oil, sea herbs, almond and apricot crumb (GF, N)  
20
- Saffron risotto, gorgonzola, chickweed and thyme cress (V, GF)  
8.5/15.5
- New Zealand lamb rump, summer vegetables, belly croquette, charred new season garlic, consommé, mint salsa  
20.5
- Summer truffle and trompette mushroom linguine (V)  
16.5
- Guinea fowl, garden peas, pancetta, girolle's, baby gem, confit leg, madeira jus gras  
18
- Ancient grain salad, miso and tahini dressing, quinoa, freekeh, buckwheat, avocado, spinach, charred broccoli, soy pumpkin seed, sesame, red currents (VG)  
8/15, Add cured salmon 3.5



(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.