

# No3

at Nightingale Place

## EVENING A LA CARTE

MONDAY – SATURDAY 6PM – 10PM



### SHARERS

(PLEASE BE ADVISED THERE WILL BE A 30-40MIN COOK TIME)

- Whole pan-fried plaice on the bone, crispy garlic, girolle mushrooms, capers, lemon, burnt butter (GF)  
40
- Chateaubriand, sauce au poivre, dried thyme tomato, portobello mushroom, watercress (GF)  
70
- Whole roasted chicken, black garlic, white wine and lemon, Jersey royals (GF)  
36

### FROM THE GRILL (GF)

- Bavette 210g 13, Ribeye 210g 20, Sirloin 250g 29, T-bone 400g 38
- Cornfed chicken breast 12
- Swordfish loin 16, Whole seabass 12.5

### SAUCES & BUTTERS (GF)

- Bearnaise 3.5
- Peppercorn 2.5
- Bordelaise 2.5
- Mustard 3
- Orange and rosemary butter 3.5
- Gorgonzola butter 4
- Tarragon and burnt lemon butter 3.5

### SIDES

- Fries or triple chips (GF) 3.5 / add truffle and parmesan 1.5
- Heirloom tomato and red onion salad 5 (GF, VG)
- Baby new potatoes 5 (GF, V)
- Charred tender stem broccoli 5 (GF, V)
- Mix leaf salad 4 (GF, VG)
- Caramelized baby carrots and ginger 4.5 (GF, VG)
- Baby spinach in olive oil with garlic 4.5 (VG)

