

NO3 FINE DINING MENU

TWO COURSE 54.50, THREE COURSE 61.00

PLEASE CHOOSE 3 STARTERS, 3 MAINS AND 3 DESSERTS

STARTERS

PICKED CRAB, GREEN MANGO, PAPAYA, NAM CHIM DRESSING GF

SMOKED SALMON, QUAILS EGG, DILL CRÈME FRAICHE, SHALLOTS AND CORNICHONS V, GF

MINISTRONE SOUP (VEGAN AVAILABLE) GF, V

TOASTED BRIOCHE, CREAMED WILD MUSHROOMS, SOFT HERBS AND TRUFFLES (VEGAN AVAILABLE) V

SCALLOP CEVICHE, YUZU, UMABOSHI, SOY SAUCE AND TRUFFLE OIL V, GF

SEVEN SPICE BEEF CARPACCIO, WASABI MAYONNAISE, EDAMAME, SHISO CRESS, FURIKAKE GF

ROQUEFORT AND PINK LADY APPLE TART, WATERCRESS AND PICKLED RED ONION SALAD V, GF

SMOKED DUCK PASTRAMI, MEDJOL DATES, CANDY BABY BEETROOT, RADISH, MIZUNA AND RASPBERRY DRESSING GF

MAINS

BEEF WELLINGTON, TRUFFLE MOUSSE, POMME PUREE, WILD MUSHROOM, AND MADEIRA JUS

SALMON EN CROUTE, SPINACH, SAUTEED RATTE POTATOES, SOFT HERB BEURRE BLANC

SADDLE OF LAMB STUFFED WITH ORANGE AND DATES, CREAMED SPINACH, PRUNE JUS

OUR BEEF WELLINGTON, SALMON EN CROUTE AND SADDLE OF LAMB MUST HAVE A MINIMUM ORDER OF 5 GUESTS PER DISH

TRANCHE OF TURBOT, SAFFRON CREAMED POTATOES, SPRING GREENS, TARTAR BUTTER SAUCE GF

CELERIAC RISOTTO, APPLE REDUCTION, PICKLED WALNUTS, PECORINO (VEGAN AVAILABLE) GF, N

PAN FRIED MONKFISH SALTIMBOCCA, CRUSHED NEW POTATOES WITH GARLIC AND PEPPERS, SOFT HERB BUTTER SAUCE GF

GNOCCHI ALLA ROMANA, SAGE BUTTER, TENDER BROCCOLI, CAULIFLOWER PUREE, TRUFFLE VELOUTÉ V

PAN FRIED GUINEA FOWL, PEA PUREE, GARDEN PEAS, WILD MUSHROOMS, CONFIT LEG CIGAR, MARSALA JUS GF

DESSERTS

PUMPKIN AND STEM GINGER SPONGE, CRÈME ANGLAISE, MAPLE PUMPKIN SEEDS V

LEMON GRASS PANNA COTTA, RHUBARB JELLY, LEMONGRASS GEL, MADELAINE V

CHEESE BOARD SELECTION X4, OATCAKES, QUINCE JELLY, GRAPES V

STICKY TOFFEE PUDDING, BUTTERSCOTCH METAXA SAUCE, SALTED CARAMEL ICE-CREAM V

CHOCOLATE TART WITH MASCARPONE AND BALSAMIC STRAWBERRIES V

BAILEYS AND WHITE CHOCOLATE CRÈME BRULEE V, GF

(V) Vegetarian | (N) Nut | (GF) Gluten Free.
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.

No3
at Nightingale Place