

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, nauda 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>	
SIDES	
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

Prosecco battered plaice fillets and chips, sauce gribiche, pea puree, parsley salt	16.5
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.

No3

at Nightingale Place

BREAKFAST

SERVED FROM 10AM – 3PM

All breakfasts served with either white or brown bread. Our eggs are Lakefield free range eggs



NO3 BREAKFASTS

Sausage, streaky bacon, mushroom, tomato and eggs - 8.00

Avocado, spinach, mushroom, tomato and eggs (V) - 8.00

Avocado on toast, chilli and lime and poached eggs (V) - 8.50

Add cured salmon - 3.50

Add feta - 2.50

Cured salmon and scrambled eggs - 8.50

Add spinach - 2.50

Add avocado - 4.00

Eggs (scrambled, poached or fried) on toast, chives and olive oil (V) – 6.00

SANDWICHES

All sandwiches served with mixed salad and fries

Grilled chicken panini - 13.00

Pesto, Portobello mushroom and wild rocket

Grilled cheese on sourdough (V) - 11.50

Gruyere, cheddar, mustard, caraway jam

Mediterranean ciabatta (VG) - 10.50

Roasted peppers, courgette, sorrel pesto

Add feta - 2.50

Add grilled chicken - 4.00

EXTRAS

Sausages - 3.50

Bacon - 3.50

Flat Mushrooms – 2.00

2 Eggs (poached, fried or scrambled) - 2.50

Cured salmon - 3.50

Smashed avocado – 4.00



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, pollock fritter, 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



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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, new potatoes (GF)
36

FROM THE GRILL (GF)

- Bavette 210g 13, Ribeye 210g 20, Sirloin 250g 29, T-bone 400g 38
½ chicken 11
- 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)



No3

at Nightingale Place

SUNDAY BRUNCH

SERVED 10AM – 5PM

All breakfasts served with either white or brown bread and our eggs are Lakefield free range

ALL DAY

No3 Breakfast

Cumberland sausage, smoked streaky bacon, Portobello mushroom, dried thyme tomato, two eggs 8

No3 Vegetarian

Avocado and lime, spinach, Portobello mushroom, dried thyme tomato, two eggs (V) 8

Eggs on toast, chives and olive oil

Scrambled, poached or fried (V) 6

Avocado on toast, chilli and lime, poached eggs (V) 8.5

Add cured salmon 3.5, Add feta 2.5

Kimchi waffle

Szechuan grilled chicken breast, gochujang ketchup, fried egg, spring onion, sesame and coriander cress 13

Ancient grain salad (VG)

Miso and tahini dressing, red currents, sesame, soy pumpkin seeds, charred broccoli, avocado 8/15

Add hot smoked salmon 3.5 Add Szechuan chicken 4

No3 Caesar salad

Smoked anchovies, buttermilk and dill dressing, croutons, baby gem lettuce, parmesan, crispy egg 7.5/14

Add grilled chicken 4

Prosecco battered plaice fillets and chips

sauce gribiche, pea puree, parsley salt 16.5

Grain buttermilk pancakes

Flambe strawberries in amaretto, Chantilly cream (V) 11

BRUNCH GRILL SERVED FROM 12PM

ALL SERVED WITH MIX LEAF SALAD AND FRIES

Cornfed chicken breast

Tarragon and burnt lemon butter (GF) 15.5

Beef skirt (200g-220g)

Sauce au poivre (GF) 17

Barnsley chop

Marinated in African spices, chermoula (GF) 17.5

Whole seabass

Orange and rosemary butter 16.5

No3 Beef burger

Smoked gouda, No3 burger sauce, tomato, red onion, iceberg 15

Beyond Burger® Available (V)

Summer roast, served with all the trimmings £OD

(please ask your server for today's roast)

EXTRAS

Sausages 3.5, Streaky bacon 3.5, 2 eggs (scrambled, fried or poached) 2.5, hot smoked salmon 3.5, Triple chips or fries/add truffle and parmesan 3.5/5, Mix leaf salad 4, smashed avocado 4

