# NO3 RESTAURANT MENU <br> TWO COURSE 43.50, THREE COURSE 50.50 <br> PLEASECHOOSE 3 STARTERS, 3 MAINS AND 3 DESSERTS 

STARTERS
GREEN THAI MUSSELS, SOURDOUGH
CARROT, CHILLI, AND ORANGE SOUP (VEGAN AVAILABLE) V
PAVE OF SALMON, DILL CRÈME FRAICHE, CUCUMBER PICKLE GF
No3 BRESAOLA, ROCKET AND PICKLED RED ONION, PECORINO SALAD GF
ROASTED BUTTERNUT AND RICOTTA CHEESE RAVIOLI, TOMATO AND OLIVE TAPENADE $V$
PARMA HAM AND ROCKET SALAD, PARMESAN AND BALSAMIC GLAZE
CARAMELIZED ONION AND GOATS CHEESE PUFF PASTRY TART, WATERCRESS SALAD (VEGAN AVAILABLE) v

LAMB KOFTE, PRESERVED LEMON COUS COUS, ROSE HARISSA AND COCONUT YOGURT
MAINS
WHOLE SEABREAM, ORANGE AND ROSEMARY BUTTER, RATTE POTATOES, CHARRED BROCCOLI GF RISOTTO NERO, FRIED SQUID, GREMOLATA GF

SMOKED DUCK BREAST, WHITE BEAN CASSOULET, SOFT HERBS, DUCK JUS GF ROAST LAMB RUMP, POTATO FONDANT, PETIT POIS AU FRANCIS, CARROT PUREE, LAMB JUS GF CELERIAC RISOTTO, APPLE REDUCTION, PICKLED WALNUTS, PECORINO (VEGAN AVAILABLE) GF, N

ROAST PORK LOIN STUFFED WITH OLIVES, TOMATO AND GARLIC, COLCANNON, RED WINE AND MUSTARD SAUCE GF

PAN FRIED GNOCCHI, SAN SIMON CHEESE, OLIVES, CAPERS, SUN DRIED THYME TOMATOES AND ROCKET (VEGAN AVAILABLE)

ROAST RIB OF BEEF (SERVED RARE), DAUPHINOISE, GREEN BEANS, BEEF JUS GF OUR ROAST RIB OF BEEF MUST HAVE A MINIMUM OF ORDER OF 10 GUESTS PER ORDER (GLUTEN FREE OPTIONS ARE AVAILABLE)

## ESSERTS

CHOCOLATE AND MISO TART, SALTED CARAMEL ICE-CREAM V
WHITE WINE AND VANILLA POACHED PEAR, STRAWBERRY, AND BUTTERMILK ICE-CREAM V, GF STRAWBERRY BAVAROIS, FRUIT COMPOTE, CHANTILLY V, GF

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, VANILLA ICE-CREAM V
CHEESE SELECTION X3, OATCAKES, QUINCE JELLY V

