

No3 BISTRO MENU

TWO COURSE 32.50, THREE COURSE 39.50

PLEASE CHOOSE 3 STARTERS, 3 MAINS AND 3 DESSERTS

STARTERS

CHICKEN LIVER PARFAIT, RED ONION MARMALADE, TOASTED SOURDOUGH

MOULES MARINIERE, CHARRED SOURDOUGH

SWEET POTATO, LIME, AND GINGER SOUP (VEGAN AVAILABLE) V

No3 CAESAR SALAD

FRIED CALAMARI, AIOLI, ROCKET, AND PARMESAN SALAD

RABBIT RILLETES, PICKLED CUCUMBER, RED ONION MARMALADE, CHARRED BRUSCHETTA

WATERMELON AND FETA SALAD, YOGURT AND HONEY DRESSING, TOASTED FENNEL AND SESAME SEEDS (VEGAN AVAILABLE) V

TOMATO, BUFFALO MOZZARELLA, BASIL PESTO AND BALSAMIC DRESSING

MAINS

FILLET OF SEABASS, SPRING GREENS, SAUTEED NEW POTATOES, WHITE WINE AND TARRAGON SAUCE, GREEN OIL GF

VEAL HOLSTEIN, SEASONAL VEGETABLES

PULLED PORK RAGU, PAPPARDELLE AND, PARMESAN

SMOKED SALMON FISHCAKE, BUTTERED SPINACH, POACHED EGG, DILL AND MUSTARD SAUCE

CHICKEN KIEV, ROASTED NEW POTATOES, RATATOUILLE

LINGUINE WITH ROCKET, OLIVES, CAPERS, SUN DRIED THYME TOMATOES (VEGAN AVAILABLE) V

SAFFRON RISOTTO, GORGONZOLA, THYME CRESS (VEGAN AVAILABLE) V

MONKFISH CHEEK SCAMPI, SAUCE RAVIGOTE, TRIPLE CHIPS, CHARRED LEMON

(GLUTEN FREE OPTIONS ARE AVAILABLE)

DESSERTS

PAVLOVA, KIWI, RASPBERRIES, AND CHANTILLY GF V

CHOCOLATE TART AND MASCARPONE V

LEMON TART, LIME SYRUP AND CHANTILLY V

WARM MIXED FRUIT FRANGIPANE WITH MIXED BERRY WHIPPED CREAM GF, V

GOLDEN SYRUP SPONGE PUDDING WITH CUSTARD V

CLASSIC CRÈME BRULEE GF, V

(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