

LUNCH

SMALL PLATES

Selection of home cured meats, bread & pickles (for two) 20

Gordal picante olives 5

Focaccia balsamic & olive oil 5

Truffle & parmesan croquettes 6

Venison carpaccio, celeriac & malt crumb 12

Honey & red wine chorizo 7

Steak tartare, cornichons, capers, egg yolk & croutes 14

Burrata, tomato & chilli jam, black olive 11

Gin cured trout, crème fraîche, fennel & dill 11

PLATES

Roasted halibut, mussels,
saffron sauce & za'atar

28

Wild mushroom & prosciutto on
toasted sourdough, salad &
truffle crisps

14

Classic
moules frites

16

Slow cooked beef brisket,
dauphinoise potato,
bourguignon sauce

26

Oyster mushroom & black
truffle bolognese, polenta,
cavolo nero & pickled squash

20

No.23 burger
pancetta, burger sauce, pickles,
salad & fries

20

Delica pumpkin pappardelle
pumpkin seed pesto
& crispy sage

15

No.23 Paella
chicken & chorizo, seafood
or vegetarian

18

Ragu of Launde venison
rigatoni, parmesan

16

SIDES

Buttered tenderstem,
parmesan

5

Rosemary salted
fries

5

Crispy cavolo nero

5

Mixed leaf & sundried
tomato salad

5