

SUNDAY

TO SHARE

Focaccia,
balsamic & olive oil
5

Parmesan & truffle
croquettes
6

Gordal picante olives
5

Honey & red wine chorizo
7

TWO COURSES £30

THREE COURSES £35

TO START

Crispy harissa beef, pickles & basil
Burrata, tomato & chilli jam, black olive
Gin cured trout, creme fraiche, fennel & dill
Venison carpaccio, celeriac & malt crumb
Crayfish cocktail, marie rose & confit tomato

MAINS

*All roasts served with roast potatoes, seasonal vegetables,
cauliflower cheese, yorkshire pudding & red wine jus*

Belted Galloway beef

Slow cooked Great Easton lamb

Fosse Meadows chicken

Caramelised aubergine

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

Chilli & garlic prawn fettuccine

Pan fried trout, new potatoes, samphire & seaweed beurre blanc

No.23 chicken & chorizo, seafood or vegetarian paella

SIDES

Rosemary salted
fries
5

Buttered tenderstem,
parmesan
5

Mixed leaf &
sundried tomato
salad
5

Buttered new potatoes,
za'atar
5

DESSERTS

Warm sticky toffee pudding, vanilla ice cream
Dark chocolate delice, fig leaf ice cream & hazelnut brittle
Classic tiramisu
Affogato
Selection of ice creams & sorbets