

# NO.3 Friday Date Night Menu

Two courses £29.95

Three courses £34.95

## Starters

Truffled chicken liver parfait, crispy skin, date puree, dried cep, pecan toast

Chickpea galette, wild mushrooms, quails eggs, green sauce (v)

Torched mackerel, pickled cucumber, radish, samphire

## Mains

6oz dry aged scotch beef fillet, triple cooked chips, watercress, béarnaise

Winter squash, goat's cheese and walnut cannelloni, rainbow chard, pumpkin seed pesto (v)

Pan-fried sea bream, caramelised cauliflower, romanesque, mussels, sea purslane

## Desserts

Rum and raisin arctic roll

Caramelised apple cheesecake, Granny Smith sorbet

Selection of homemade ice creams and sorbets

**Sample menu only. From Friday 21<sup>st</sup> February 2020. Friday nights between 6pm and 9pm only.**

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation & service. Please note a 12.5% service charge will be added to your final bill.