

Starters

(v) Soup of the day 5.75
& Artisan bread

(v) Twice baked Hereford hop soufflé 7.50
Hereford hop cheese soufflé, apple & cider chutney

Coarse wild boar & venison pate 7.50
Apricot & ginger chutney, crisp salad

Grilled fillet of mackerel & orange salad 7.50
Brioche croutons, citrus dressing & natural yogurt

(v) Crispy halloumi & heritage tomatoes 6.95
Breaded crispy halloumi, English heritage tomatoes, sherry vinaigrette dressing

Crispy duck hash 7.50
Crispy confit duck leg & crushed potato hash, spring onion, plum & hoi sin dressing

Garlic king prawns 8.95
Pan fried shell off king prawns in garlic butter, fresh lemon, salad panache

Sharing Platters

(Ideal starter for 2 or main course for 1)

No3 special 14.95
Wild boar & venison pate, apricot chutney warm duck hash, plum hoi sin dressing, crispy halloumi & heritage tomato salad.

Seafood platter 14.95
Fresh smoked salmon, prawn cocktail, warm crab cakes, chilli jam, fresh lemon & capers

(v) Tapas platter 13.95 *(vegan available)*
Olives, houmous, stuffed peppers, crispy halloumi, balsamic onions, sun blushed tomatoes, toasted ciabatta

(v) Baked camembert 11.95 (please allow 15mins)
Smoked garlic & rosemary, toasted Artisan bread, caramelized onion marmalade

Main Course

Grilled fillet of hake 15.50
Grilled fillet of Hake, bacon & sweetcorn potato cake, wilted greens, chive & Dijon mustard veloute

Slow cooked breast & shoulder of lamb 15.50
Parmesan anna potatoes, greens & a red wine minted jus

(v) Katsu vegetable curry & aubergine fritters 13.50
Spiced Japanese vegetable Katsu curry topped with crispy aubergine fritters, pickled vegetables
Add king prawns 4.50

Grilled fillet of fresh sea bass 15.50
Roasted courgette Provençal, crushed feta, peas, edamame beans & Cornish new potatoes

(v) Wild mushroom & artichoke vol au vent 13.50
Pan fried wild mushrooms, baby broad beans in a port & stilton sauce, puff pastry case

Cajun spiced free range chicken breast 15.50
Sauté potatoes, sauce Romesco (Smokey red pepper & tomato sauce), mixed greens (contains nuts)

No3 gourmet burger 13.95
Minced steak burger topped with melting beef brisket & cheese, onion rings, chips & salad

Grills & Steaks

7oz Pork cutlet 13.50 add king prawns 4.50

8oz Rump steak 15.50 add king prawns 4.50

6oz Fillet steak 18.95 add king prawns 4.50

Our steaks come from Herefordshire and are served with skin on chips, salad & a choice of the following sauces:

Pepper, red wine jus, port & stilton or garlic butter

Extras

Artisan Bread, virgin olive oil & balsamic 2.50

Buttered greens 3.50 Skin on Chips 3.00

Mixed salad 3.00 Mixed olives 3.95

Blue cheese salad 3.50