

# No3

## Lunch Menu

### Light Bites & Starters

**(v) Soup of the day 5.75**

*Artisan bread & salted butter*

**Herefordshire beef & cheddar melt 7.95**

*Slow cooked beef brisket, glazed with melting cheddar on toasted ciabatta, mustard dressing*

**Coarse wild boar & venison pate 7.50**

*Apricot & ginger chutney, crisp salad*

**Grilled fillet of mackerel 7.50**

*Brioche croutons, citrus dressing & natural yogurt*

**Garlic king prawns 8.95**

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

**(v) Crispy halloumi & heritage tomatoes 6.95**

*Breaded crispy halloumi, English heritage tomatoes, sherry vinaigrette dressing*

**(v) Twice baked Hereford hop soufflé 7.50**

*Hop cheese soufflé, apple & cider chutney*

**Haddock kedgeree 8.95**

*Flaked smoked haddock in a lightly curried rice topped with a free range poached egg*

**Crispy duck hash 7.50**

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

### 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, smoked tomatoes, toasted ciabatta*

### 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 Provencal, 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*

**No3 gourmet burger 13.95**

*Minced steak burger topped with melting beef brisket & cheese, onion rings, chips & salad*

### Grills & Steaks

**7oz Chicken Breast 13.95** *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

Wilted greens 3.50    Skin on Chips 3.00

Mixed salad 3.00    Blue cheese salad 3.50

Mixed olives 3.95