

Starters

(v)No 3 super salad

Caramelised cauliflower, onion seed, avocado & blushed tomato topped with crumbled feta & houmous dressing

(v)Twice baked Hereford hop soufflé

Hereford hop cheese soufflé, rhubarb & apple chutney

Smooth duck liver pate

Port & orange Cumberland sauce, warm toast

Salmon rilette

Smoked & fresh salmon slow cooked with red peppers, spring onion, baby capers & creme fraiche

(v)Soup of the day

& Artisan bread

Sharing Platters

(starter for 2 or main course for 1)

No3 special

Duck liver pate, blue cheese beignet, crispy pork, Chinese slaw, Cumberland sauce, crusty bread

Seafood platter

Smoked & fresh salmon rilette, prawn cocktail, potted crab, fresh lemon & capers

(v)Tapas platter (vegan available)

*Olives, houmous, stuffed peppers, smoked tomatoes
crispy halloumi, balsamic onions, toasted pitta*

Main Course

Salmon thermidor

Grilled fillet of salmon, sauté potatoes, purple sprouting broccoli, cheese & mustard sauce

(v)Sweet potato, butternut & feta ragout

Cooked with courgettes, fresh tomato & herbs topped with a crisp filo wafer

Grilled fillet of fresh bream

White wine, bacon & leek chowder, wilted greens, mini roast potatoes

(v)Sweet & Sour battered cauliflower balls

Cauliflower florets battered & gently fried with sweet & sour sauce, boiled rice

8oz Herefordshire Rump steak

Skin on chips, dressed salad & pepper sauce

Seared breast of duck

Potato dauphinoise, buttered cabbage & bacon, red wine & thyme jus

Desserts

No3 Treacle sponge

A light vanilla sponge topped with golden syrup, vanilla ice cream

White chocolate & cherry marquise

Rich white chocolate mousse, marinated cherries, kirsch syrup

Salted caramel & pecan slice

Cornish clotted cream

No3 Cheese board

A selection of British & European cheeses, grapes, chutney & biscuit

Rhubarb & custard fool

Local rhubarb compot, ginger shortbread crumble

Set price menu 2 courses £22.95 or 3 courses £29.50

For parties of 8 or more a pre order & £10 per person deposit is required