

## Starters

**(v) Soup of the day 4.88**

*& Artisan bread*

**(v) Twice baked Hereford hop soufflé 6.38**

*with a cheesy, white wine & chive sauce & truffle oil*

**Sticky pulled lamb salad 6.38**

*Honey glazed sticky pulled lamb, cucumber & minted yogurt, crisp leaf salad*

**Crab & smoked salmon boudin 7.61**

*Smoked salmon filled with crab, spring onion & crisp gem lettuce, dill crème fraîche & rocket*

**(v) Butter bean, red pepper & artichoke terrine 6.38**

*Aubergine & caper caponata, toasted pine nuts & vinaigrette dressing*

**Creamy port & stilton pan-fried mushrooms 6.38**

*Assorted pan-fried mushrooms in a creamy port & stilton sauce in a toasted brioche bun*

**Garlic king prawns 7.61**

*Pan fried shell off king prawns in a garlic & parsley butter, fresh lemon & crusty artisan bread*

**Chicken liver pate 6.38**

*Apple & cider chutney, crispy leaf salad & warm toast*

## Sharing Platters

*(Ideal starter for 2 or main course for 1)*

**No3 special 14.88**

*Smoked duck breast, chicken liver pate & sticky chilli pork salad, plum, hoi sin dressing*

**Seafood platter 14.88**

*Smoked salmon, prawn cocktail, cheesy smoked haddock arancini, dressed leaves, fresh lemon & capers*

**(v) Baked Camembert 11.48**

*Smoked garlic & rosemary baked, spiced tomato chutney, toasted artisan bread*

## Main Course

**Catch of the day**

*Please see our daily special board with today's option of our freshly prepared fish dish*

**Rump of Herefordshire lamb 13.56**

*Fondant potato, pea puree, summer greens & lightly minted jus*

**(v) Spinach, chilli & lime fritters 12.33**

*With lightly spiced pickled summer vegetables, fresh mint & coriander salad (Add king prawns 4.95)*

**Slow cooked free range pork belly 13.56**

*Free range belly of pork, champ potatoes, buttered cabbage & bacon, cider jus*

**Grilled fillet of Cornish hake 14.74**

*Grilled fillet of Cornish hake, white wine leek & mussel velouté, sauté potatoes, wilted greens*

**(v) Summer vegetable, potato gnocchi & feta 12.33**

*Spring vegetables, potato gnocchi in a creamy pesto sauce, crumbled feta cheese & sherry vinegar roasted cherry tomatoes*

**No3 gourmet burger 11.86**

*Minced steak patty topped with BBQ beef brisket, grilled cheese, dill pickle, chips & salad*

## Grilled Steaks

**8oz Longhorn Rump steak 13.56** *Add king prawns 4.95*

**8oz Longhorn Fillet steak 26.50** *Add king prawns 4.95*

**Free range chicken breast 13.56** *Add king prawns 4.95*

Our steaks come from Herefordshire and all the grills 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 2.34

Buttered greens 3.19

Skin on Chips 3.19

Mixed salad 3.19

Mixed olives 3.83

Blue cheese salad 3.26