

STARTERS

(v) Soup of the day 6.75

& Artisan bread from Hedonist Bakery

(v) Lightly spiced carrot fritters 8.50

Crispy carrot fritters, dressed leaf salad with pickles, pomegranate, mint yoghurt & spring onions

Korean braised pig's cheeks 10.50

Slow cooked Korean glazed pig's cheeks, Asian slaw, pak choi braised in a soy, garlic and ginger dressing, sesame oil

No3 Fishcake 9.25

Deep fried cod fish cakes topped with tarragon emulsion, crispy onions, chives with a dressed salad panache

MAIN COURSE

Catch of the day

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

Duck breast 25.95

Rosted duck breast, celeriac puree, crispy potato terrine, braised hispi cabbage in herb dressing, salt baked beetroots, red wine jus

Lamb shoulder 23.50

Slow cooked rolled shoulder of lamb, confit garlic creamed potato, red wine braised shallots, spring kale and minted jus

(v) Jerusalem Artichoke Risotto 19.50

Creamy Jerusalem artichoke risotto topped with goat's curd, roasted pumpkin seeds and crispy kale and vegetarian parmesan

STEAKS

Our steaks are Herefordshire beef & served with skin on chips, confit flat cap mushroom, marinated Tomato and pickled red onion salad

8oz Rump steak 21.95 Add king prawns 4.95

8oz Fillet steak 32.50 Add king prawns 4.95

Add sauce for **1.95 each:**

Red wine jus, Peppercorn, Garlic butter

(v) Twice baked Hereford hop cheese souffle 8.95

Cheese souffle served in white wine and cheddar sauce, garden herb oil

Goat's cheese and Parma ham 9.50

Goat's cheese set cream, Parma ham, baby leaf salad, pickled beetroot and rye crisps

Mussels Marinere 9.75

Fowey Mussels cooked in a garlic, shallot and white wine sauce, parsley and garden herb oil

(v) Baked Camembert 18.95 (for 2 to share)

Honey & rosemary baked Camembert, homemade apple chutney, toasted Hedonist Bakery bread

Pan seared fillet of hake 22.50

Pan fried fillet of Hake, crushed new potatoes, tenderstem broccoli, baby prawns in a lemon butter sauce, pickled shaved fennel

(v) Root vegetable and lentil parcel 19.50

Butternut squash, root vegetable and lentil pastry parcel with a katsu curry sauce, spring greens and pickled shallots (Add king prawns 4.95)

No3 gourmet burger 17.50

Topped with back bacon and melting cheese, sweet chili jam, skin on chips & pickled red onion salad (Double up with an Extra beef patty 2.50)

Pork Tenderloin Super Salad 17.95

Pan seared Pork Tenderloin, mixed baby leaf salad, pickled vegetables, pomegranate and peas, finished with puffed wild rice served with skin on chips

EXTRAS

Artisan Bread, virgin rapeseed oil & balsamic 3.95

Buttered greens 3.95

Skin on Chips 3.95

Mixed salad 3.75

Nocellara olives 4.50

Buttered new potatoes 3.75