

FISH & GRILL

32

BRUNCH

(served 11:30 - 2)

CASUAL LUNCH

(served 11:30 - 6)

Fluffy Pancakes (vo)

bacon, banana,
maple syrup 7

Avocado and Feta (v)

sourdough toast 8.5

Breakfast Burger

merguez sausage, egg,
bacon, cheese 8

Poached Eggs,

Avocado and Chorizo (vo)

sourdough toast 9

Eggs Benedict

muffin, ham, poached
egg, hollandaise 9

Eggs Royale

muffin, smoked salmon, poached
eggs, caviar hollandaise 12

Pear, Blue Cheese and Walnut Salad (v) (n)

truffled honey, rocket 9

Chicken, Bacon and Avocado Salad (vo)

honey mustard dressing 10.5

Chicken and Chorizo Burger

chorizo mayo, monterey jack,
served with fries 11

Chargrilled Corn Fed Chicken

served with fries 12 (half) 23 (whole)

No 32 Classic Burger

bacon, monterey jack, relish,
pickles, served with fries 12

Fish and Chips

peas, tartar sauce,
served with fries 12.5

Whole Fish of the Day

lemon butter, dill,
new potatoes 13

Minute Steak

smoked garlic butter,
salad leaf, served with fries 14

STARTERS

Poached Salmon

burnt apple, miso, radish, cucumber 8.5

Beetroot and Goats Cheese Salad (v)

raspberry vinegar, puffed quinoa, basil 7

Steak Tartare

beetroot, crispy onions, sourdough 9

Seared Tuna

avocado, sesame, mango, five spice 9.5

Pan Fried Gamba Prawns

chilli, garlic, parsley butter 9.5

Duck and Cherry (n)

cumin and pumpkin seed granola, chicory 9

Crispy Polenta (v)

truffled artichoke, olives, feta, tomato, basil 8

VEG

Pumpkin Falafel Burger (v)

tahini, halloumi, herb mayo,
grilled aubergine 9

Chargrilled Miso Aubergine (v)

spiced yogurt, pomegranate,
charred broccoli, molasses 13.5

Roast Cod

mussels, chorizo,
samphire, new potatoes 17

Lobster Burger

lemongrass mayo, red pepper,
gem lettuce, served with fries 17

FISH

Pan Fried Sea Trout

parsley and garlic potato,
baby octopus, spinach 17.5

Wild Sea Bass

pan fried gnocchi, cauliflower,
white wine, chervil 18

GRILL

all steaks are served with
autumn leaves and slow roast tomato

No 32 Classic Burger

bacon, monterey jack, relish,
pickles, served with fries 12

Truffle Burger

truffle mayo, caramelised onion,
gruyère cheese, fried quail egg 16

Whole Poussin

aged cayenne mayo 18

Hay Smoked Venison

blackberry, beetroot,
smoked celeriac 19.5

Sirloin Steak

dry aged for 28 days
250g 22

Ribeye Steak

dry aged for 28 days
250g 22

Beef Fillet

dry aged for 28 days
200g 26

Premium Wagyu Beef Cap

japanese beef, regarded as the
best in the world, 250g 42

Fore Rib of Beef

for two 50

SIDES

all 4

Creamed Potato (v)

Hand Cut Fries (v) garlic and rosemary salt

Charred Tender Stem Broccoli (v) (n)
toasted hazelnuts

Rosemary New Potatoes (v)
aioli, spiced red peppers

SNACKS

all 3.5

Mixed Olives (v)
rosemary, garlic

Spiced Nuts (n)
paprika, sea salt

Bread & Olive Oil (v)
fresh from real patisserie

BUTTERS

all 1.5

Smoked Garlic Butter (v)

Truffle Butter (v)

Blue Cheese Butter (v)

Tarragon Butter (v)

An optional 12.5% service charge will be added to the bill.

FISH & GRILL

32

DESSERTS

Lemon and Meringue Tart (v)
lavender ice cream 6.5

Dark Chocolate and Honeycomb Bar (v)
strawberry, doughnut, marshmallow 8

Selection of British and French Cheeses (v)
grapes, chutney, water biscuits 9

Blackberry and Yogurt Mess (v)
blackberry sorbet, dried
blackberries, meringue 7.5

Chocolate and Hazelnut Sphere (v) (n)
hazelnut mousse,
muscovado ice cream 8

Ice Cream and Sorbet (v)
various available,
ask for details 6

COFFEE

Espresso
single 2 double 2.5

Americano
2.5

Mocha
2.5

Macchiato
2.5

Cappuccino/Latte
2.5

Hot Chocolate
2.5

TEA
all 2.5

MILKSHAKES
all 3.5

SMOOTHIES
all 4.5

English Breakfast

**Strawberry
Vanilla**

Pineapple

Assam

Black Cherry

Berries

Earl Grey

Chocolate

Mango

Peppermint

Banana

Strawberry

Chamomile

Butterscotch

available with or
without yogurt

Green

Cool Mint

Bubblegum

Blue Goo

SUNDAY MENU

Our Sunday Menu changes weekly and regularly includes traditional Sunday Roasts.

See the separate
Sunday Menu
for more details.

INFO

The restaurant at No 32 is focused on producing the best possible experience whilst being accessible to all. Working with local suppliers to celebrate quality products, we close the distance between the origin and diner. Our fish is delivered daily, our meat aged in house, burgers minced on premises and chips cut by hand.

(v) vegetarian
(n) contains nuts
(vo) vegetarian option

Some of our dishes can be made gluten free. Please ask for more details.

We can provide detailed allergy information if required.

No. 32
EAT • DRINK • DANCE



An optional 12.5% service charge will be added to the bill.