

Nº7

LUNCH A LA CARTE MENU 07/11/23



TODAY WE'RE POURING

BONE IDYLL DAIQUIRI 12

SNACKS

MARINATED OLIVES 4

FOCACCIA & BUTTER 4.5

ITALIAN CHARCUTERIE BOARD 13

STARTERS

HERITAGE BEETROOT TARTLET, WHIPPED ENGLISH GOAT CURD, SPICED WALNUT & HONEY GRANOLA 9

CONFIT DUCK LEG RILLETTE, SPICED BRAMLEY APPLE & GUINNESS CHUTNEY, CHERRY GEL, MELBA TOAST, FRISÉE SALAD 9

MACKEREL 3 WAYS, DILL EMULSION, NASTURTIUM, PICKLED SHALLOT 9

SQUID INK CRAB TORTELLINI, ROASTED TOMATO & LOBSTER BISQUE, SALMON ROE, FENNEL SALSA, CHIVE OIL 13

MAINS

SALT BAKED CELERIAC, TRUFFLE BUERRE BLANC, HAZELNUT, WILD MUSHROOMS 19

BAKED CORNISH HADDOCK, CHORIZO, COCKLES À LA CRÈME, SAMPHIRE, TURNIP, SEA HERBS 23

CHESTNUT & MUSHROOM STUFFED RABBIT SADDLE, PRUNES, KALE, SHALLOT PUREE, BRANDY JUS, CHESTNUT CROQUETTE 23

CANNON OF VENISON, CHARRED SPROUTS, BUTTERNUT SQUASH, FIG JAM, SHOESTRING POTATOES, CHOCOLATE JUS 26

SIDES

ROASTED RED THUMB POTATOES WITH CHILLI GARLIC & PARMESAN 5

WINTER GREENS WITH PANCETTA AND CHESTNUT 5

PEAR, PECAN, AND BLUE CHEESE SALAD 5

DESSERTS

MILK CHOCOLATE & PEANUT BUTTER CRÈMEUX, TEXTURES OF BLACKBERRY, LEMON CURD, MERINGUE 9

BANOFFEE PIE TART, ESPRESSO CHANTILLY CREAM, CANDIED PECANS, BAILEY'S ICE CREAM 8

SELECTION OF ARTISAN CHEESES, TRADITIONAL GARNISHES 12

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. A FULL DETAILED ALLERGENS LIST IS AVAILABLE ON REQUEST, PLEASE SPEAK TO YOUR SERVER.

WE CANNOT GUARANTEE A 100% NUT FREE ENVIRONMENT AS NUTS ARE USED IN SOME AREAS OF FOOD PREPARATION. GAME MAY CONTAIN SHOT.

No97

SET MENU £45 - 07/11/23



WELCOME TO No97

HOUSE MADE FOCACCIA X BUTTER

CANAPÉ DRINK

AMOUSE-BOUCHE

STARTERS

HERITAGE BEETROOT TARTLET, WHIPPED ENGLISH GOAT CURD, SPICED WALNUT & HONEY GRANOLA

CONFIT DUCK LEG RILLETTE, SPICED BRAMLEY APPLE & GUINNESS CHUTNEY, CHERRY GEL, MELBA TOAST, FRISÉE SALAD

MACKEREL 3 WAYS, DILL EMULSION, NASTURTIUM, PICKLED SHALLOT

SQUID INK CRAB TORTELLINI, ROASTED TOMATO & LOBSTER BISQUE, SALMON ROE, FENNEL SALSA, CHIVE OIL +5

MAINS

SALT BAKED CELERIAC, TRUFFLE BUERRE BLANC, HAZELNUT, WILD MUSHROOMS

BAKED CORNISH HADDOCK, CHORIZO, COCKLES À LA CRÈME, SAMPHIRE, TURNIP, SEA HERBS

CHESTNUT & MUSHROOM STUFFED RABBIT SADDLE, PRUNES, KALE, SHALLOT PUREE, BRANDY JUS, CHESTNUT CROQUETTE

CANNON OF VENISON, CHARRED SPROUTS, BUTTERNUT SQUASH, FIG JAM, SHOESTRING POTATOES, CHOCOLATE JUS +8

SIDES

ROASTED RED THUMB POTATOES WITH CHILLI GARLIC & PARMESAN 5

WINTER GREENS WITH PANCETTA AND CHESTNUT 5

PEAR, PECAN, AND BLUE CHEESE SALAD 5

PRE DESSERT

DESSERTS

MILK CHOCOLATE & PEANUT BUTTER CRÈMEUX, TEXTURES OF BLACKBERRY, LEMON CURD, MERINGUE

BANOFFEE PIE TART, ESPRESSO CHANTILLY CREAM, CANDIED PECANS, BAILEY'S ICE CREAM

SELECTION OF ARTISAN CHEESES, TRADITIONAL GARNISHES +5