

## Brunch Cocktails

**Elderflower and Earl Grey Fizz** ..... 9.5 / **Aug 39**  
Earl Grey infused Tanqueray Export, elderflower and lemon

**Bloody Mary** ..... 9.75 / **Aug 39**  
Ketel One Citron, house made spice mix, freshly squeezed Sundance tomato

**Classic Bellini w/ Prosecco** ..... 7.5  
**Classic Bellini w/ Champagne** ..... 10.5

Please see our full drinks menu for our house made lemonades and fresh juices

## All Day Brunch

**Nº 32 Bacon Sandwich** ..... 8.95  
w/ Roasted portobello mushrooms and taleggio cheese  
w/ Fried egg ..... 9.95

**Breakfast Sourdough Bruschetta** ..... 8.95  
w/ Roasted tomatoes, spinach, avocado, dry cured bacon and breakfast mayo

**Taleggio & Avocado Toasty (v)** ..... 9  
w/ Lemon zest  
w/ Honey roast ham or bacon ..... 10

**Toasted Banana Bread (v)** ..... 8.5  
w/ Caramelised banana, maple syrup and coconut yoghurt

**Nº 32 Breakfast Burger** ..... 10.95  
w/ Your choice of beef pattie or roasted field mushroom (v); and crushed avocado, fried egg, Cornish yarg and house made burger sauce

**Breakfast Rice Bowl** ..... 9.95  
w/ Sticky kimchi short grain brown rice, poached egg, avocado, spinach, tomato, cucumber, spring onion and coriander  
Add smoked salmon ..... +4.5

**Nº 32 Eggs Benedict**  
single/double ..... 8.5 / 11.5  
w/ Honey roast ham, avocado and spinach on sourdough w/ house made hollandaise

**Nº 32 Eggs Royal**  
single/double ..... 8.95 / 11.95  
w/ Smoked salmon, avocado and spinach on toasted sourdough w/ house made hollandaise

## Roasts

Served from Noon on Sunday

**Roast Chicken 16.5**  
w/ Salsa verde, Yorkshire pudding, grilled truffle cabbage, carrot mash, minted creamed peas

**Roast Herdwick Lamb 18.95**  
w/ Mint and coriander salsa, Yorkshire pudding, grilled truffle cabbage, carrot mash, minted creamed peas

(Children's portion available 7.5)

Both cooked and served with love and duck fat roasted potatoes

## Small & Sharing

**Cob Loaf & Butter** ..... 3.95

**Courgette & Apple Hummus Dip (v)** ..... 7.5  
w/ Warm paratha bread

**Green Gazpacho** ..... 6.5  
w/ Parmesan croutons, herb oil and chives

**Coronation Potato Fritters (v)** ..... 7.5  
w/ Coriander salsa, curry mayo and pickled raisins

**Spicy Crab Cakes** ..... 7.95  
w/ Sweet chilli crème fraîche

**Smoked Aubergine Falafels (v)** ..... 7.5  
w/ Lemon and pepper tahini

**Charcuterie Board** ..... 12.95  
Selection of cured meats, house made roast ham w/ caponata and cob loaf

**Crostini** ..... 4.95 per portion (3 pieces)  
- Smoked Salmon, Truffle Honey & Ricotta  
- Smoked Mackerel Pâte, Sundried Tomato & Caper  
- Fennel Salami, Chilli & Truffle Ricotta  
- Aubergine Caponata, Chorizo & Basil  
- Courgette & Apple Hummus  
**Selection of three varieties (9 pieces)** ..... 14

**Cheese**  
Served with our own recipe chutney, artisan bread and crackers:  
Cornish Yarg, Blue Monday, Ragstone Goat's Cheese (u-p), Bix (u-p), Burrata

**One type with a chunk of bread** ..... 4  
**Selection of three/five** ..... 11/15

## Mains

**Rotisserie Chicken**  
Quarter 6 / Half 11 / Whole 19.5

In addition please choose from our selection of sides to accompany your chicken.

**Heritage Tomato, Butter Bean & Butter Leaf Salad** ..... 9.95  
w/ Basil and garlic yoghurt dressing

**Steamed Mussels**  
Cornish Orchard cider, cream, garlic & chives  
w/ Warm sourdough ..... 12.95  
w/ Fries ..... 15.95

**Bavette Steak** ..... 19  
w/ House made fries, watercress and béarnaise

**The Nº 32 House Burger** ..... 10.95  
w/ Your choice of Cornish Yarg or blue cheese and house made burger sauce  
w/ Dry aged streaky bacon ..... 11.95

**Warm Halloumi & Courgette Veggie Burger (v)** ..... 10.95  
w/ Mint and cucumber labneh

**Add fries to any burger** ..... +3.5

**Grilled Sea Bass & Chips** ..... 17.5  
w/ Pea hummus, watercress and crème fraîche tartar

**Chicken Schnitzel** ..... 14.5  
w/ House made remoulade and watercress

## Tossed & Sandwiched

**House Salad (v)** ..... 10.95  
w/ Warm quinoa, edamame, salt baked sweet potato, roast beets, broccoli, sesame wakame and miso dressing  
w/ ¼ Rotisserie chicken or burrata ..... 15.95

**Coconut Poached Chicken Salad** ..... 14.95  
w/ Avocado, watercress and yuzu dressing

**Nº 32 Club Sandwich** ..... 14.95  
Grilled marinated chicken, smoked bacon, avocado, roasted tomatoes, basil mayo and sourdough toast



\*We are proud to have achieved the highest SRA status of 3 stars.  
\*\* As part of our continuing commitment to reduce food waste we source "wonky" vegetables otherwise discarded for use in our drinks and dishes.

Some of our dishes or drinks may contain allergens. u-p: unpasteurized. Please speak to a member of staff when ordering should you require any specific allergen information.

A discretionary service charge of 12.5% will be added to your bill. This is optional and need not be paid should you feel service was unsatisfactory. All of our service charge goes to our team, always has, always will.

## Little People

7.5 for two courses

**Macaroni Cheese or Mini Cheese Burger & Fries or Fish Fingers & Fries**

**Ice Cream & Chocolate Sundae or Fruit Cup**

## Sides

**Garlic Greens** ..... 4

**'Home Fries'** ..... 4

**Truffle Cauliflower Macaroni Cheese** ..... 4.5

**Chilli Lemon Guacamole Salad** ..... 4.5

**Fries & Paprika Aioli** ..... 3.5

**Mixed Leaf Salad** ..... 4

## Puds

**Rotisserie Pineapple (v)** ..... 6.95  
w/ Chilli syrup, coconut sorbet and lime

**Raspberry & Peach House Pavlova** ..... 6.95  
w/ Treacle meringue and lemon curd cream

**Caramelised Lemon Pot** ..... 6.95  
w/ Crème fraîche and raspberry

**White & Dark Chocolate Mousse** ..... 6.95  
w/ Pistachio crumbs

**Fruit Salad (v)** ..... 7.5  
Roast spiced peach, kiwi, pineapple, grapefruit, grapes and passionfruit

**Coconut Chia Pudding (v)** ..... 5.5  
w/ Roast spiced peach and coconut yoghurt

**Cheeses** ..... from 4  
See Small & Sharing