

Peter and his team welcome you to Restaurant 23

Since opening its doors in May 2006, Restaurant 23 has become renowned for its exceptional quality dining experience in a relaxed atmosphere.

Head chef and owner Peter Knibb creates unique modern British menus with European influences, showcasing the finest seasonal and local produce which consists of classic and innovative dishes. We work very closely with all of our suppliers both locally and nationally to buy the best ingredients and cook them with the greatest of care to retain its natural form and flavour.

Sebastien Haudebourg hand picks every wine on the list with over 150 different wines from his home country of France and around the world, we have something to suit every taste. Please do not hesitate to ask him for assistance when choosing your wine.

We hope you enjoy your dining experience with us, and please fill in the comment card with any comments and you will be entered to our gift voucher prize draw!

Peter Knibb
Chef / proprietor

A la carte menu
Available Tuesday – Saturday lunch and dinner

Starters

Seared diver scallops, cauliflower, capers, shrimps, parsley £13.50

Smoked wood pigeon breast, apple puree,
black pudding, salsify £9.50

Hot smoked Loch Duart salmon, pickled radish,
cucumber and oyster dressing £9.50

Fig and duck ham salad, seared foie gras,
brioche and hazelnuts £10.50

Globe artichoke, crispy quail eggs, girolles,
parmesan, truffle £8.50

Mains

Pan fried dry aged fillet of beef, boulangere potatoes,
girolles, globe artichoke, sweetcorn £ 24

Pan fried red mullet, almonds,
basil risotto, red pepper, olives £20

Balmoral estate venison loin, smoked potato puree,
spinach, braised chicory, blackberries £23

Cornish line caught pollock, fennel, puy lentils, red wine jus £20

Basil risotto, goat's cheese, olives,
red pepper puree, confit cherry tomatoes(v) £16

(V) Vegetarian.

Tasting menu

Chef's appetiser

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Seared diver scallops, cauliflower, capers, shrimps, parsley

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Smoked wood pigeon breast, apple puree,
black pudding, salsify

*

Cornish line caught pollock, fennel, puy lentils, red wine jus

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Balmoral estate venison loin, smoked potato puree,
braised chicory, blackberry jus

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Artisan cheese selection
£6 supplement (Optional)

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Pre dessert

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Popcorn parfait, blackberries, crispy filo, ricotta sorbet
To be taken by the whole table

£55 per person

Desserts

75% Tanzania chocolate fondant
poached pear, amaretto ice cream £7.50

Popcorn parfait, blackberries, crispy filo, ricotta sorbet £7.50

Fig tart tatin, fig puree, vanilla ice cream £7.50
(please allow 15 minutes)

Selection of homemade ice creams with almond and orange tuile
£6.50

Selection of British and French cheeses
with damson chutney and biscuits
4 cheeses £8.50, 6 cheeses £12.50

The ingredients in some dishes may not be obvious, i.e. traces of nuts:
please inform the waiting staff if you have any special dietary requirements.
Service at customer's discretion. For parties of seven or more a service charge of 10% will be made