

3

No.3 Gordal Olives	5	
Harp Lane Deli sourdough, whipped Bungay Butter	6	
18 month aged Prosciutto, Guindilla chillies, Iberico ham and truffle crisps	9	
1605 Manchego and Membrillo Pintxos	5each	
Chicken liver parfait, fried HLD sourdough, apple chutney	12	
El Navarrico Judion butter beans, Amalfi lemon	8	
The Anchovy Soldier	7each	
Proper Wye Valley garden salad, ranch vinaigrette, Guntensberg	10	
Harp Lane Deli cheese plate	15	
ORTIZ Tuna belly 'Ventresca', courgette, basil, caponata		17
Baron Bigod on toast, lavender and mandarin marmalade, summer truffle	11	
La Brujula Xeito Sardines, Gazpacho Andaluz	15	
Salad of Cuore de Vesuvius tomato, No.3 Pinzimonio, Sicilian orange	11	
Grilled Monte Enebro, peanut rayu, saffron, plum honey	13	
Native cod Crudo, satsuma, lime, white balsamic, Nunez de Prado	19	
A plate of our Harp Lane Deli charcuterie	17	
Dry aged 8oz Black Angus Sirloin, roast garlic, parsley, lemon	28	
Vanilla ice cream, Amalfi lemon jam	9	
Vanilla panna cotta, local strawberries	10	
No.3 Crème Brûlée	10	
Harp Lane Deli cheese plate	15	