

Small + Sharing

Cob Loaf and Butter	3.95
Summer Squash & Coconut Soup (v)	6.5
w/Coriander and spiced seeds	
Parmesan Cauliflower Croquettes	7.5
w/Truffle mayo	
Spicy Crab Cakes	7.95
w/Sweet chilli crème fraîche	
Ginger Chicken Cakes	7.5
w/Lime coriander mayo	
Quinoa & Aubergine Falafels (v)	7.5
w/Lemon and pepper tahini	
Beef & Black Pudding Croquette	7.5
w/Smoked paprika aioli	
Crispy Polenta Squid	7.95
w/Coriander, spring onion, chilli and aioli	
Smoked Trout & Artichoke Pâté	7.95
w/Rye crisps	
Mini Honey Sausages	7.95
w/Honey and mustard glaze	
Grilled Chicken Skewers	7.95
w/Lemon, coriander and turmeric	
Sticky Short Rib Bites	7.5
w/Orange marmalade and chilli	
Crostini	4.95 per portion (3 pieces)
- Smoked Salmon, Truffle Honey & Ricotta	
- Spiced Crab & Avocado	
- Fennel Salami, Chilli & Truffle Ricotta	
- Sobrasada, Burrata & Basil	
- Summer Squash, Lemon Ricotta & Pickled Ginger (v)	
Selection of three varieties (9 pieces)	14
Charcuterie Board	12.95
Selection of cured meats, housemade roast ham w/caponata and cob loaf	
Cheese	
Served with our own recipe chutney, artisan bread and crackers:	
Cornish Yarg, Blue Monday, Ragstone Goat's Cheese (u-p), Katherine (u-p), Bix (u-p), Burrata	
One type with a chunk of bread	4
Selection of three/five	11/15

Mains

Heritage Tomato & Watermelon Salad (v)	10.95	Summer Chicken Pie	14.95	House Salad (v)	10.95
w/Feta, basil, coriander and ginger dressing		w/Parmesan filo, new potato, tarragon and crème fraîche		w/Warm quinoa, edamame, broccoli, roast beets, sesame wakame and miso dressing	
<i>"Wonky is not waste - it's perfectly good grub!"</i>		Beetroot & Barley Risotto (v)	13.95	w/Marinated chicken <u>or</u> burrata	15.95
Pan-fried Gnocchi (v)	11.95	w/Horseradish crème fraîche & parmesan		Caesar Salad	10.95
w/Broccoli, pesto, parmesan and peashoots		<i>25p donated to HoneyPot Children's Charity</i>		w/Parmesan croutons, baby gem and crispy bacon	
Steamed Mussels Marinière		The N° 1 House Burger	10.95	w/Marinated chicken	15.95
(Cream, white wine, garlic & parsley)		w/ Your choice of Cornish Yarg <u>or</u> blue cheese and housemade burger sauce		N° 1 Club Sandwich	14.95
w/Warm sourdough	12.95	w/Dry aged streaky bacon	11.95	Grilled marinated chicken, smoked bacon, avocado, roasted tomatoes, basil mayo and sourdough toast	
w/Fries	15.95	Halloumi & Courgette Burger (v)	10.95	Triple Cheese Truffle & Avocado Toasty (v)	9
Baked Sea Bream	16.5	w/Mint and cucumber labneh		w/Taleggio, ricotta and cheddar	
w/Crushed new potato, horseradish tartar, pea and edamame		Add fries to any burger	+3.5	w/Honey roast ham	10
Grilled Sea Bass & Chips	17.5	Bavette Steak	19		
w/Pea hummus, watercress and crème fraîche tartar		w/House made fries, watercress and béarnaise			
Chicken & Prosciutto Schnitzel	14.5	Coconut Poached Chicken Salad	14.95		
w/House made remoulade and watercress		w/Avocado, nashi pear, watercress and yuzu dressing			

Sides

Garlic Greens	4
'Home Fries'	4
Truffle Macaroni Cheese	4.5
Chilli Lemon Guacamole Salad	4.5
Fries & Paprika Aioli	3.5
Mixed Leaf Salad	4

Little People

Macaroni Cheese <u>or</u>	
Mini Cheese Burger & Fries <u>or</u>	
Fish Fingers & Fries	
Ice Cream & Berry Sundae <u>or</u> Fruit Plate	
7.5 for two courses	

Puds

Fruit Salad (v)	7.5
Poached peach, raspberry, strawberry, apple, grapefruit, grapes and passionfruit	
Coconut Chia Pudding (v)	5.5
w/Poached peach and coconut yoghurt	
Apple Tart Fine	6.95
w/Vanilla cream	
White Chocolate Crème Brûlée	6.95
w/Passion fruit	
Raspberry Posset	6.95
w/Orange blossom and pistachio crumble	
Panna Cotta	6.95
w/Strawberries, pistachio & rosewater	
Cheeses	from 4
See Small & Sharing	

Sunday Roasts

Served from Noon on Sunday

Roast Chicken Breast

w/Salsa verde, Yorkshire pudding, grilled truffle savoy cabbage, creamed roast root vegetables and minted peas

Slow Cooked Short Rib of Beef

w/Yorkshire pudding, grilled truffle savoy cabbage, creamed roast root vegetables and minted peas

Both cooked and served with love and duck fat roasted potatoes



All of our service charge goes to our team, always has, always will.

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. 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. **We are proud to have achieved 2 star SRA status and continue to work hard to achieve the highest rating of 3 stars.

N° 1a

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