

Brunch Cocktails

Elderflower & Earl Grey Fizz 9.5 / Jug 34
Tanqueray Export, earl grey, elderflower cordial

Bloody Mary 9.75 / Jug 34
Ketel One Citron, housemade spice mix, freshly squeezed Sundance tomato

Classic Bellini
w/Champagne 10
w/Prosecco 7

Please see our full drinks menu for our housemade lemonades and fresh juices

All Day Brunch

Nº 1 Bacon Sandwich 8.95
w/Roasted portobello mushrooms and truffled three cheese

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

Triple Cheese Truffle & Avocado Toasty (v) 9
w/Taleggio, ricotta and cheddar
w/Honey roast ham 10

Coconut Pancakes (v) 8
w/Caramelised banana and coconut yoghurt

Creamy Field Mushrooms on Toast 8.95
w/Tarragon, truffle and crème fraiche

Nº 1 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

Nº 1 Eggs Benedict
single/double 8.5 / 11.5
w/Honey roast ham, avocado and spinach on sourdough w/housemade hollandaise

Nº 1 Eggs Royal
single/double 8.95 / 11.95
w/Smoked salmon, avocado and spinach on toasted sourdough w/housemade hollandaise

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 fraiche

Smoked Trout & Artichoke Pâté 7.95
w/Rye crisps

Quinoa & Aubergine Falafels (v) 7.5
w/Lemon and pepper tahini

Charcuterie Board 12.95
Selection of cured meats, housemade roast ham w/caponata and cob loaf

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

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

Roasts

Served from Noon on Sunday

Roast Chicken Breast 16.5
w/Salsa verde, Yorkshire pudding, grilled truffle savoy cabbage, creamed roast root vegetables and minted peas

Slow Cooked Short Rib of Beef 19
w/Yorkshire pudding, grilled truffle savoy cabbage, creamed roast root vegetables and minted peas

(Children's portion available 7.5)
Both cooked and served with love and duck fat roasted potatoes

Mains

Steamed Mussels Marinière
(Cream, white wine, garlic & parsley)
w/Warm sourdough 12.95
w/Fries 15.95

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

The Nº 1 House Burger 10.95
w/ Your choice of Cornish Yarg or blue cheese and housemade 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 fraiche tartar

Chicken & Prosciutto Schnitzel 14.5
w/House made remoulade and watercress

Tossed & Sandwiched

Heritage Tomato & Watermelon Salad (v) 10.95
w/Feta, basil, coriander and ginger dressing

House Salad (v) 10.95
w/Warm quinoa, edamame, broccoli, roast beets, sesame wakame and miso dressing
w/Marinated chicken or burrata 15.95

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

Nº 1 Club Sandwich 14.95
Grilled marinated chicken, smoked bacon, avocado, roasted tomatoes, basil mayo and sourdough toast

Little People

7.5 for two courses

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

Ice Cream & Berry Sundae or Fruit Plate

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

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



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. 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.