

Small + Sharing

Cob Loaf and Butter	3.95
Sweet Potato, Cavalo Nero & Chickpea Soup	6.5
w/Parmesan, chilli and basil	
Parmesan Cauliflower Croquettes	7.5
w/Truffle mayo	
Spicy Crab Cakes	7.95
w/Sweet chilli crème fraiche	
Ginger Chicken Cakes	7.5
w/Lime coriander mayo	
Smoked Aubergine Falafels (v)	7.5
w/Lemon and pepper tahini	
Quinoa, Feta & Pea Rolls (v)	7.5
w/Spiced tomato salsa	
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/ Turmeric marinade and yoghurt	
Sticky Brisket Taco	7.5
w/Smokey paprika aioli	
Crostini	4.95 per portion (3 pieces)
- Smoked Salmon, Truffle Honey & Ricotta	
- Fennel Salami, Chilli & Truffle Ricotta	
- Spiced Crab & Crushed Avocado	
- Creamed Spinach, Blue Cheese & Bacon	
- Red Onion, Fig Jam & Goats Cheese	
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

Roast Butternut Squash Curry	11.95
w/Sticky short grain brown rice, coriander and toasted coconut	
<i>"Wonky is not waste - it's perfectly good grub!"</i>	
Steamed Mussels Marinière	
(Cream, white wine, garlic & parsley)	
w/Warm sourdough	12.95
w/Fries	15.95
Pan Fry Cod	17.5
w/Creamy leek, lentil and runner beans	
Grilled Sea Bass & Chips	17.5
w/Pea hummus, watercress and crème fraîche tartar	
Chicken Schnitzel	14.5
w/House made remoulade and watercress	

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 Cup	
7.5 for two courses	

Mains

Shepherd's Pie	14.95
w/Mint, peas and crushed new potato topping	
Beetroot & Barley Risotto (v)	13.95
w/Horseradish crème fraîche & parmesan	
25p donated to Honeypot Children's Charity	
The N° 1 House Burger	10.95
w/ Your choice of Cornish Yarg <u>or</u> blue cheese and housemade burger sauce	
w/Dry aged streaky bacon	11.95
Halloumi & Courgette Burger (v)	10.95
w/Mint and cucumber labneh	
Add fries to any burger	+3.5
Bavette Steak	19
w/House made fries, watercress and béarnaise	
Coconut Poached Chicken Salad	14.95
w/Avocado, nashi pear, watercress and yuzu dressing	
House Salad (v)	10.95
w/Warm quinoa, edamame, thyme baked squash, roast beets, sesame wakame and miso dressing	
w/Marinated chicken <u>or</u> burrata	15.95
Caesar Salad	10.95
w/Parmesan croutons, baby gem and crispy bacon	
w/Marinated chicken	15.95
N° 1 Club Sandwich	14.95
Grilled marinated chicken, smoked bacon, avocado, roasted tomatoes, basil mayo and sourdough toast	
Triple Cheese Truffle & Avocado Toasty (v)	9
w/Taleggio, ricotta and cheddar	
w/Honey roast ham	10

Puds

Fruit Salad (v)	7.5
Poached pear, fig, blackberry, apple, grapefruit, grapes and passionfruit	
Coconut Chia Pudding (v)	5.5
w/Poached pear and coconut yoghurt	
Baked Apple Pot Pie	6.95
w/Warm vanilla custard	
White & Dark Chocolate Mousse	6.95
w/Pistachio crumbs	
Blackberry Posset	6.95
w/Mascarpone cream	
Fig Cheesecake	6.95
w/Poached fig and brioche crumb	
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 Beef Brisket

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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