

## 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/Caramelized banana and coconut yoghurt

**Creamy Field Mushrooms & Butter Beans on Toast** ..... 8.95  
w/Tarragon, truffle and parmesan

**Breakfast Rice Bowl** ..... 9.95  
w/Sticky short grain brown rice, poached egg, avocado, spinach, tomato, cucumber, spring onion and coriander  
Add Smoked salmon ..... +4.5

**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 & 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

**Smoked Trout & Artichoke Pâté** ..... 7.95  
w/Rye crisps

**Smoked 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 & Crushed Avocado  
- Fennel Salami, Chilli & Truffle Ricotta  
- Creamed Spinach, Blue Cheese & Bacon  
- Red Onion, Fig Jam & Goats Cheese

**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 Beef Brisket 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 Schnitzel** ..... 14.5  
w/Housemade remoulade and watercress

## Tossed & Sandwiched

**House Salad (v)** ..... 10.95  
w/Warm quinoa, edamame, thyme baked squash, 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 Cup**

## 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 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



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.