

Nº1

Weekdays

Breakfast

Please see our separate menu

Tossed + Sandwiched

Coconut Poached Chicken Salad 14.95
w/ Avocado, Nashi pear, watercress and Yuzu dressing

Crispy prosciutto, candied beets and Roast cauliflower salad 12
w/ Quinoa and watercress

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

Taleggio Cheese & Avocado Toasted Sourdough Sandwich 8.5

Dunsyre Blue Cheese & Beetroot Tart Tartin 9.95
w/ Grilled endive and balsamic

Sides

Roast Pumpkin 4

Garlic French Beans 4.5

Truffle Macaroni Cheese 4

Chilli Lemon Guacamole Salad 4.5

House Made Fries 3.5
w/ Aioli

Mixed leaf w/ Herb dressing 3.5

Small + Sharing

A Selection Of Artisan Breads 3.95

Cauliflower Soup 6.5
w/ Blue cheese croutons

Smoked Haddock & Spinach Fishcake 7.95
w/ Crème fraiche tartar

Ginger Chicken Cakes 7.5
w/ Lime coriander mayo

Pork & Fennel Meat Balls 7.5
w/ Tomato, parmesan and basil sauce

Crispy Peppered Squid 7.95
w/ Coriander, spring onion & chili

Smoked Salmon, Dill & Lemon Pâté 7.5
w/ Rye crisps

Mini Honey Sausages 7.95
w/ Honey and mustard glaze

Baba Ghanoush & Labneh 6.5
w/ Flat bread

Grilled Skewers 7.95
Served with artisan bread. Choose from:

Chicken, mint, lime & honey or
Miso salmon & pickled ginger

Crostini 4.95 *per portion*
- Smoked salmon, dill & horseradish crème fraiche
- Spiced crab & avocado
- Mortadella & pistachio pate
- Olive & sundried tomato tapenade -
- Crushed Cauliflower, cream, tarragon & almonds

Selection of three varieties (9 pieces) - 14

Charcuterie Board 12.95
Selection of cured meats, house made pate and roast ham w/ Relish and artisan bread

Cheese
Served with artisan bread, crackers & chutney:

Lancashire Strong Bomb, Dunsyre Blue, Dorstone Goat's Cheese, Rachel, Winslade

One type with a chunk of bread 4
Selection of three/five 11/15

Mains

Aubergine & Pumpkin Parmigiana 9.95
w/ Mixed leaf salad

House made Shepherd's Pie 14.5
25p donated to HoneyPot
w/ Pumpkin & Winterdale Shaw cheddar

Steamed Mussels Marinere
(cream, white wine, garlic & parsley)
w/ Warm Sourdough 12.95
w/ Fries 15.95

Salmon en Croute 17.5
w/ Spinach and sorrel sauce

Roast Cod 17.5
w/ Sticky lentils, kale pesto and toasted almonds

Slow Cooked Short Rib of Beef 19.5
w/ Swede mash

Chicken & Chorizo Schnitzel 14.95
w/ House made remoulade and fries

Wild Mushroom Gnocchi (v) 11.95
w/ Spinach, Sage and Tarragon

The Nº 1 House Burger 10.95
w/ Your choice of Winterdale Shaw cheddar or
blue cheese & house made 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

Rib Eye Steak 21
House made fries, watercress and Chimichurri

Little People

7.5 for two courses

Macaroni Cheese or
Mini Burger Plus House Fries or
Mini Fish Cakes Plus House Fries

Nº 1 Ice Cream Sundae or Fruit plate

Puds

Panna Cotta 6.5
w/ Mango coulis, salted mango and lime zest

Maple Banana Toffee Crumble 6.5
w/ Banana ice cream

Free From Everything 6.5
w/ Poached pear, fresh fruit and vegan meringue

Dark Chocolate Mousse 6.75
w/ Brownie base, hazelnuts and salted caramel sauce

Blackberry Posset 6.5
w/ Mascarpone cream and blackberry coulis

Cheeses from 4
See Small & Sharing

Sunday Roast

Served from Noon on Sunday

Roast Chicken Breast

w/ Roast pumpkin, green beans, grilled spring onion and Yorkshire pudding

Slow Cooked Rib of Beef

w/ Yorkshire pudding, roast pumpkin, green beans and horseradish sauce

(Children's Portion Available)

Both cooked and served with love
and duck fat roasted potatoes

-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.



