

Brunch Cocktails

Elderflower and Earl Grey Fizz 9 / Jug 27
Tanqueray Export, Earl Grey,
Elderflower cordial

Bloody Mary 9 / Jug 30
Ketel One, Freshly squeezed Sundance
tomato, home-made spice mix

Classic Bellini
w/Champagne 9
w/Prosecco 7

Please see our full drinks menu for our
house made lemonades and fresh juices

All Day Brunch

N°1 Bacon Sandwich 8.95
w/Roasted portobello mushrooms
and taleggio

Breakfast Sourdough Bruschetta 8.95
Roast tomatoes, spinach, avocado, shaved
bacon and breakfast mayo

Avocado Cheese Toasty 8.5
w/Taleggio and buttered sourdough

Ricotta Pancakes (v) 7.5
w/Poached pear and maple crème fraiche

**Panfried Field Mushrooms, Marinated
Ricotta, Truffle Balsamic & Parmesan
on Toasted Sourdough (v)** 8.5

N°1 Eggs Benedict
single/double 8.5 / 11.5
w/Honey roast ham, avocado and spinach on
sourdough w/house made hollandaise

N°1 Eggs Royal
single/double 8.95 / 11.95
w/Smoked Salmon, avocado and
spinach on toasted sourdough
w/house made hollandaise

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

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

Baba Ghanoush & Labneh 6.5
w/Flat bread

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

Crostini 4.95 per portion
- Smoked salmon, dill & horseradish crème fraiche
- Mortadella & pistachio pate
- Olive & sundried tomato tapenade

Selection of all three varieties (9 pieces) - 14

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

Roasts

Served from Noon on Sunday

Roast Chicken Breast 14.95
w/Roast pumpkin, green beans, grilled
spring onion and Yorkshire pudding

Slow Cooked Rib of Beef 19.95
w/Yorkshire pudding, roast pumpkin,
green beans and horseradish sauce

(Children's Portion Available £7.5)

Both cooked and served with love and
duck fat roasted potatoes

Mains

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

Rib Eye Steak 21
House made fries, watercress and Chimichurri

The N°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

**Warm Halloumi & Courgette
Veggie Burger (v)** 10.95
w/Mint and cucumber Labneh

Add fries to any burger +3.5

Salmon en Croute 17.5
w/Spinach and sorrel sauce

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

Tossed + Sandwiched

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

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

N°1 Club Sandwich 14.95
Grilled marinated chicken, smoked bacon,
avocado, roasted tomatoes, basil mayo and
sourdough toast

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.



Little People

7.5 for two courses

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

**N°1 Ice Cream Sundae or
Fruit plate**

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

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

