

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 taleggio

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

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

Coconut Pancakes (v) 7.95
w/Caramelised banana and coconut yoghurt

Ham Hash 9.5
w/Poached egg and mustard greens

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

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

Jerusalem Artichoke Soup (v) 6.5
w/Artichoke crisps and truffle

Spicy Crab Cakes 7.95
w/Herb mayo

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
- Marinated Wild Mushroom & Parmesan
Selection of three varieties (9 pieces) - 14

Cheese
Served with our own recipe chutney, artisan
bread and crackers:

Cornish Yarg, Blue Monday, Dorstone Goat's Cheese
(u-p), Rachel (u-p), Winslade, 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, truffle
spring cabbage, creamed roast root
vegetables and minted peas

Slow Cooked Short Rib of Beef 19
w/Yorkshire pudding, truffle spring
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 fraîche tartar

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

Tossed & Sandwiched

House Salad (v) 9.95
w/Warm quinoa, asparagus, broccoli, sesame
wakame and miso dressing

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

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.



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 rhubarb, raspberry, vanilla fig, apple,
mango, grapes and passionfruit

Coconut Chia Pudding (v) 5.5
w/Poached rhubarb and coconut yoghurt

Apple Tart Fine 6.95
w/Vanilla cream

White Chocolate Crème Brûlée 6.95
w/Passion fruit

Panna Cotta Lamington 7.5
w/Vanilla sponge, berry compote, coconut
and dark chocolate

Raspberry Posset 6.95
w/Orange blossom and pistachio crumble

Cheeses from 4
See Small & Sharing

