Nº197

Weekends

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 197 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/ Caramelised 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 197 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 197 Eggs Benedict
single / double ..... **8.5 / 11.5**
w/ Honey roast ham, avocado and spinach on sourdough w/ housemade hollandaise

Nº 197 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

Rotisserie Chicken
w/ Salsa verde, Yorkshire pudding, grilled truffle savoy cabbage, creamed roast root vegetables and minted peas
Quarter 14.95 / Half 29.90 / Whole 59.80

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

Rotisserie Chicken
Quarter 6 / Half 10 / Whole 19

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 197 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 197 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.*

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