

## BRUNCH COCKTAILS

**Elderflower and Earl Grey Fizz** ..... 9.5 / Jug 39  
Earl Grey infused Tanqueray Export, elderflower and lemon

**Bloody Mary** ..... 9.75 / Jug 39  
Ketel One Citron, house made spice mix, freshly squeezed Sundance tomato

**Classic Bellini w/ Prosecco** ..... 7.5  
**Classic Bellini w/ Champagne** ..... 10.5

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

## ALL DAY BRUNCH

**N° 197 Bacon Sandwich** ..... 8.95  
w/Roasted portobello mushrooms and taleggio cheese  
w/Fried egg ..... 9.95

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

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

**Taleggio & Avocado Toasty (v)** ..... 9  
w/Lemon zest  
w/Honey roast ham or bacon ..... 10

**Banana & Ricotta Pancakes (v)** ..... 8.5  
w/Coconut yogurt, maple syrup and warm berry compote

**N° 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

**Breakfast Rice Bowl** ..... 9.95  
w/Sticky kimchi short grain brown rice, poached egg, avocado, spinach, mushroom, roast pumpkin, spring onion and coriander  
Add smoked salmon ..... +4.5

**N° 197 Eggs Benedict**  
single/double ..... 8.5 / 11.5  
w/Honey roast ham, avocado and spinach on sourdough w/house made hollandaise

**N° 197 Eggs Royal**  
single/double ..... 8.95 / 11.95  
w/Smoked salmon, avocado and spinach on toasted sourdough w/house made hollandaise

## ROASTS

Served from Noon on Sunday

**Roast Chicken 16.5**  
w/Yorkshire pudding, grilled truffle cabbage, carrot mash and creamed seasonal vegetables

**Roast Topside of Beef 18.95**  
w/Horseradish sauce, Yorkshire pudding, grilled truffle cabbage, carrot mash and creamed seasonal vegetables

(Children's portion available 7.5)

Both cooked and served with love and duck fat roasted potatoes

## SMALL & SHARING

**Brioche Bread & Butter** ..... 3.95

**Artichoke & Roast Pumpkin Hummus Dip (v)** ..... 7.5  
w/Warm paratha bread and hazelnut dukkah

**Mushroom & Lentil Soup** ..... 6.5  
w/Wild mushroom, crème fraîche and truffle oil

**Pork & Fennel Meat Balls** ..... 7.5  
w/Tomato and basil sauce

**Spicy Crab Cakes** ..... 7.95  
w/Sweet chilli crème fraîche

**Smoked Aubergine Falafels (v)** ..... 7.5  
w/Lemon and pepper tahini

**Charcuterie Board** ..... 12.95  
Selection of cured meats, house made roast ham w/Caponata and sourdough toast

**Crostini** ..... 4.95 per portion (3 pieces)  
- Smoked Salmon, Truffle Honey & Ricotta  
- Smoked Mackerel Pâte, Sundried Tomato & Caper  
- Fennel Salami, Chilli & Truffle Ricotta  
- Aubergine Caponata, Chorizo & Basil  
- Artichoke & Roast Pumpkin Hummus  
**Selection of three varieties (9 pieces)** ..... 14

### Cheese

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

Cornish Yarg, Blue Monday, Clara Goat's Cheese (u-p), Baron Bigod (u-p), Burrata

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

## MAINS

**Rotisserie Chicken**  
Quarter 6 / Half 11 / Whole 19.5

In addition please choose from our selection of sides to accompany your chicken.

**Three Bean Chilli (v)** ..... 9.95  
w/Short grain rice, labneh and paratha bread

"Wonky is not waste - it's perfectly good grub!"

**Steamed Mussels**  
Cornish Orchard cider, cream, garlic & chives  
w/Warm sourdough ..... 12.95  
w/Fries ..... 15.95

**Bavette Steak** ..... 19  
w/House made fries, watercress and béarnaise

**The N° 197 House Burger** ..... 10.95  
w/ Your choice of Cornish Yarg or blue cheese and house made burger sauce  
w/Dry aged streaky bacon ..... 11.95

**Halloumi & Crushed Avocado Burger (v)** ..... 10.95  
w/Basil, coriander, garlic yogurt and rocket  
Add fries to any burger ..... +3.5

**Grilled Sea Bass & Chips** ..... 17.5  
w/Pea hummus, watercress and crème fraîche tartar

**Tarragon & Lemon Flat Iron Chicken** ..... 15  
w/Crushed herb potato

## TOSSED & SANDWICHED

**House Salad (v)** ..... 11.95  
w/Warm quinoa, edamame, roast pumpkin, mushroom, beets, sesame wakame and miso dressing  
w/¼ Rotisserie chicken or burrata ..... 16.95

**N° 197 Club Sandwich** ..... 14.95  
Grilled marinated chicken, smoked bacon, avocado, roasted tomatoes, basil mayo and sourdough toast



\*We are proud to have achieved the highest SRA status of 3 stars.  
\*\* As part of our continuing commitment to reduce food waste we source "wonky" vegetables otherwise discarded for use in our drinks and dishes.

Some of our dishes or drinks may contain allergens. u-p: unpasteurized. Please speak to a member of staff when ordering should you require any specific allergen information.

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. All of our service charge goes to our team, always has, always will.

## 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 Green Beans** ..... 4

**Crushed Potato** ..... 4

**Truffle Cauliflower 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  
Roast spiced plum, kiwi, apple, grapefruit, grapes, blackberry and passionfruit

**Coconut Chia Pudding (v)** ..... 5.5  
w/Roast spiced plum and coconut yoghurt

**Apple & Cranberry Crumble** ..... 6.95  
w/Vanilla custard

**Roast Spiced Plum & Blackberry House Pavlova** ..... 6.95  
w/House made lemon curd cream

**White & Dark Chocolate Mousse** ..... 6.95  
w/Pistachio crumbs

**Caramelised Lemon Pot** ..... 6.95  
w/Crème fraîche and blackberry

**Cheeses** ..... from 4  
See Small & Sharing