

Nº 1a

Weekends

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

Nº 1 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

Nº 1 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

Nº 1 Eggs Benedict
single/double 8.5 / 11.5
w/Honey roast ham, avocado and spinach on sourdough w/house made hollandaise

Nº 1 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 Nº 1 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

Nº 1 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