

## NIBBLES

<b>Nocerella Olives</b>	<b>£3.50</b>
<b>Artisan Bread</b> reduced balsamic and extra virgin olive oil	<b>£3.50</b>
<b>Steamed Edamame Beans</b> in pod with a citrus, sesame and chilli salt	<b>£4.00</b>
<b>Pork Scratchings</b> with friels cider and apple sauce	<b>£3.00</b>
<b>Asparagus Under Wraps</b> baked asparagus spears wrapped in parma ham and pecorino fondue	<b>£5.50</b>
<b>Our Scotch Egg</b> black pudding, spinach and proper brown sauce dip	<b>£5.50</b>
<b>Sticky Mini Chipolatas</b> with a mustard mayonnaise	<b>£4.50</b>
<b>Red Pepper Hummus</b> flat breads and crudities	<b>£4.50</b>
<b>No1 Crafted Board</b> red pepper hummus, sticky chipolatas & mustard mayo, Parma ham wrapped asparagus, pecorino fondue, black olive tapenade, onion chutney and assorted breads	<b>£14.75</b>

## STARTERS

<b>Soup of the Day</b> with artisan bread	<b>£4.00</b>
<b>Tempura King Prawns</b> siracha mayonnaise	<b>£7.25</b>
<b>Mini Rabbit Pie</b> rabbit bacon and leek pie, carrot puree and cider mustard sauce	<b>£6.50</b>
<b>Smoked Mackerel Taco</b> shredded mackerel, mango & coriander salsa, popcorn shoots and refried bean puree	<b>£6.50</b>
<b>Mushrooms on Toast</b> chestnut mushrooms, truffle and thyme	<b>£6.25</b>
<b>Tomato &amp; Olive Bruschetta</b> black olive tapenade, heritage tomatoes and torn basil	<b>£5.75</b>
<b>Smoked Salmon Tian</b> beets, cream cheese and avocado	<b>£6.75</b>
<b>Lamb Kofta</b> flatbread, moroccan salad and cooling yoghurt	<b>£6.25</b>

## MAINS

<b>Slow Braised Ribs</b> Our famous rib rack from the bridge, slow braised in a sweet infused marinade with fries and kimchi slaw	<b>£12.50</b>
<b>Rabbit Gnocchi</b> braised rabbit, leeks, bacon, mushrooms with a rich cider mustard sauce	<b>£13.25</b>
<b>Spring Salad</b> quinoa, beets, leaves, spring onion, avocado, red cabbage, broccoli, peppers, chia, pumpkin seeds and a lemon herb oil	<b>£11.50</b>
<b>Springtime Strudel</b> chestnut mushroom, leek and blue stilton strudel served with house salad and buttered new potatoes	<b>£12.50</b>
<b>Pan Fried Seabass Fillet</b> sautéed new potatoes, seasonal vegetables with a lemon and dill cream sauce	<b>£15.00</b>
<b>Pumpkin &amp; Sage Tortellini</b> chestnut mushroom, pumpkin seeds and crispy sage	<b>£10.50</b>
<b>Saltimbocca Pork Tenderloin</b> mustard mash, blackpudding crumb, confit and crispy leeks with a port reduction	<b>£15.75</b>
<b>Smoked Mackerel Salad</b> smoked mackerel, new potatoes, asparagus, black olives, cherry tomatoes, mixed leaf, hard boiled egg and vinegarette dressing	<b>£13.25</b>
<b>No.1 Battered Cod</b> hand cut chips, crushed minted garden peas, chunky tartar sauce and buttered sourdough	<b>£13.25</b>
<b>Catch of the Day</b> todays landings at market price	<b>Market price</b>

## SANDWICHES

all served with herb salted fries, *hand cut chips or sweet potato fries* **£1 extra**

<b>BLT</b> beef tomato, leaves, bacon and mayonnaise on toasted sourdough <i>Add chicken</i> <b>£3.00</b>	<b>£7.50</b>
<b>Three Cheese Toasty</b> Mrs Kirkhams Lancashire, Swiss gouda & Applebys smoked cheddar, with red onion on toasted bloomer	<b>£6.75</b>
<b>Spring Flatbread</b> quinoa, beets, leaves, spring onion, avocado, red cabbage, peppers, chia, pumpkin seeds and a lemon herb oil served on flatbread	<b>£7.25</b>

## FROM THE GRILL

<b>No1 Lamb &amp; Beet Burger</b> hand pressed 6oz lamb burger, Swiss chard, beetroot relish, pecorino rarebit served on a charcoal bun with pink salted fries	<b>£14.00</b>
<b>Harissa Lamb Cutlets</b> feta, tomato & cucumber, spring onion, leaves and peppers salad, Moroccan yoghurt dressing and flat-bread	<b>£16.50</b>
<b>Steak Frites</b> 6oz Beef Rump served with pink salted fries & peppercorn sauce	<b>£10.50</b>
<b>Rump Steak Sandwich</b> 6oz rump, caramelised onions, rocket and mustard mayonnaise on a glazed bun with pink salted fries	<b>£10.75</b>
<b>Chicken Supreme</b> served with your choice of any side order and any sauce	<b>£14.00</b>
<b>12oz Pork Chop</b> served with your choice of any side order and any sauce	<b>£15.50</b>

## STEAKS

All our steaks are extra mature 30 day dry aged beef and are served with portobello mushroom & roast tomato.

<b>9oz Sirloin</b>	<b>£18.50</b>
<b>10oz Ribeye</b>	<b>£21.50</b>
<b>8oz Fillet</b>	<b>£25.00</b>

All steaks are also served with a choice side order and any sauce.

**Served Monday - Friday 12pm - 4pm**

<b>Proper Fish Butty</b> battered cod, cunky tartare sauce and butter lettuce served on sourdough	<b>£8.00</b>
<b>Open Smoked Salmon</b> Scottish smoked salmon, avocado cream cheese and rocket on toasted rye bread	<b>£7.75</b>

## SIDES

<b>Buttered New Potatoes</b>	<b>£3.50</b>
<b>Seasonal Vegetables</b>	<b>£4.00</b>
<b>Pink Salted Fries</b>	<b>£3.00</b>
<b>Hand Cut Large Chips</b>	<b>£3.50</b>
<b>Our House Salad</b>	<b>£3.50</b>
<b>Sweet Potato Fries</b>	<b>£3.50</b>
<b>Mustard Mash</b>	<b>£3.50</b>
<b>Rocket &amp; Grana Padano Salad</b>	<b>£3.50</b>
<b>Feta &amp; Black Olive Salad</b>	<b>£4.00</b>
<b>Grilled Flatbreads</b>	<b>£2.75</b>
<b>Kimchi Slaw</b>	<b>£3.00</b>

## SAUCES

<b>Lemon &amp; Dill</b>	<b>£2.00</b>
<b>Forriestier</b>	<b>£2.50</b>
<b>Cider Mustard</b>	<b>£2.25</b>
<b>Port &amp; Stilton</b>	<b>£2.50</b>
<b>Peppercorn</b>	<b>£2.00</b>

## TWO COURSE LUNCH AVAILABLE

Served Monday -  
Friday 12 - 6:30pm

Ask your waiter for more information.

# Nº 1 CANAL STREET

We follow strict hygiene practices in our kitchen but due to the presence of allergenic ingredients in some products there is a small possibility that allergens traces may be found in any item. We advise you to speak to a member of management if you have any food allergies or intolerance. Full allergen information

A discretionary 10% service will be added to tables of 6 or more

WHITE WINES	Bottle	175ml	250ml
<b>Cal y Canto Verdejo, Tierra de Castilla, Spain 12.5%</b> Fresh and dry; lemon and melon flavours blend with delicate herbal aromatics making this a real treat!	<b>£17.00</b>	<b>£4.75</b>	<b>£6.20</b>
<b>Allamanda Pinot Grigio, Veneto, Italy 12.5%</b> Crisp and delicate on the palate with lightly honeyed fruit balanced by lemony acidity and a fresh, dry finish.	<b>£18.00</b>	<b>£5.00</b>	<b>£6.50</b>
<b>William Robertson Chenin Blanc, Robertson, South Africa 13%</b> Crisp and delicate on the palate with lightly honeyed fruit balanced by lemony acidity and a fresh, dry finish.	<b>£19.00</b>	<b>£5.25</b>	<b>£6.85</b>
<b>Our Town Hall Chardonnay, Franschhoek, South Africa 13.5%</b> Aromas of honey, citrus and a slight nuttiness. On the palate, white peach, lemon, cream, vanilla and subtle spice, with a long, exotic finish.	<b>£20.50</b>	<b>£5.65</b>	<b>£7.35</b>
<b>Picpoul de Pinet, L'Ormarine Duc de Morny, Languedoc, France 13%</b> Incredibly vibrant and fresh - Picpoul is the next big thing! Slightly perfumed, ripe melon fruit on the nose. The palate is weighty and ripe but remains fresh and saline.	<b>£22.00</b>	<b>£6.00</b>	<b>£7.85</b>
<b>Snapper Rock Sauvignon Blanc, Marlborough, New Zealand 13%</b> Pungent red capsicum and fresh herbs on the nose with hints of lime peel and pea pod. Bursting with ripe juicy acidity matched with tropical fruit, finishing with a salty mineral edge.	<b>£23.50</b>	<b>£6.40</b>	<b>£8.35</b>
<b>Calazul Albarino, Rias Biaxas, Galicia, Spain 12.5%</b> Aromas of stone fruits and apple. On the palate, it delivers nectarines with a nutty stone fruit minerality cutting through the fleshiness of the ripe fruit. Deliciously harmonious	<b>£26.50</b>		
<b>Chablis Domain Fournillon, Chablis, France 12.5%</b> Hints of green apple, lemon, lime, mint, acacia as well as aromas of liquorice and cut hay. Soft buttery fruits with a flinty citrus twist fill the mouth with a smooth and serene quality.	<b>£31.00</b>		
<b>Two Rivers Pinot Gris, Marlborough, New Zealand 13.5%</b> A dry and wonderfully aromatic white; baked apples, pears, raisins and cream and a fine mineral finish has been achieved through harvesting at sunrise! A little oak ageing enhances the finish.	<b>£32.50</b>		
<b>Dog Point Sauvignon Blanc, Marlborough, New Zealand 13.5%</b> Beguiling aromas of ripe citrus and tropical fruit with hints of basil and minerals. Fresh and full bodied on the palate, with vibrant gooseberries, nettles, cut grass, gala melon and apple.	<b>£35.00</b>		

SPARKLING WINES & CHAMPAGNES	Bottle	125ml
<b>Le Dolci Colline Prosecco Brut, Veneto, Italy 11.5%</b> Fresh and gently fruity fizz with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a lovely refreshing finish.	<b>£26.00</b>	<b>£5.50</b>
<b>Le Dolci Colline Rosé Spumante, Veneto, Italy 11.5%</b> A delicate pink sparkling rosé with strawberry and raspberrry aromas and soft berry characters on the palate. Fresh acidity balanced by zesty, cherry notes makes this so easy to drink.	<b>£26.00</b>	<b>£5.50</b>
<b>Ayala Brut Champagne, France 12%</b> This "second" wine of Bollinger has expressive aromas unveiling notes of citrus, flowers and white fruits. This delicious Champagne combines freshness and flavour. Precise and fruity with a long finish.	<b>£45.00</b>	<b>£8.00</b>
<b>Ayala Rosé Champagne, France 12%</b> A beautiful delicate cherry colour with a copper hue. A fine and delicate mouse with aromas of berries, cherries and spice. It is well balanced with a rich, fresh, long lasting finish.	<b>£50.00</b>	<b>£8.00</b>
<b>Piquepoul Extra Brut Methode Traditionelle, Languedoc, France 12%</b> Fresh, fun and full of finesse; a sparkling Picpoul from Cave de L'Ormarine. With a delicately spiced, fruity nose, this wine is fresh and nicely rounded with plenty of texture and ripe lemon acidity.	<b>£32.00</b>	
<b>Laurent Perrier La Cuvée Champagne, France 12%</b> The latest fizz from this fantastic Champagne house. A pale golden hue, with fine and persistent bubbles. Fresh and delicate, showing good complexity with its hints of citrus and white fruit.	<b>£65.00</b>	
<b>Veuve Clicquot Yellow Label Champagne, France 12%</b> Brimming with fresh apple and toasty aromas; overflowing with mouth-watering fruit, a splendid mousse and a tremendous finish - what's not to love?	<b>£85.00</b>	
<b>Laurent Perrier Rose Champagne, France 12%</b> Who doesn't know this wonderful pink champagne? Pale salmon in colour, with precise, crisp aromas of strawberries, redcurrants, raspberries and black cherries. Celebrate with me!	<b>£90.00</b>	

RED WINES	Bottle	175ml	250ml
<b>Cal y Canto Tempranillo/Merlot/Syrah, Tierra de Castilla, Spain 12.5%</b> A fantastic red with masses of jolly red fruits, juicy blueberry and alluring hints of smoke and spice. It's just so quaffable!	<b>£17.50</b>	<b>£4.90</b>	<b>£6.35</b>
<b>Nostros Pinot Noir, Casablanca Valley, Chile 13.5%</b> Chile does Burgundy! Soft, light red wine with mature red fruit, cherries, violet flowers and extremely delicate smoky nuances. Subtle, elegant and refined.	<b>£20.00</b>	<b>£5.50</b>	<b>£7.20</b>
<b>Lopez de Haro Crianza, Rioja, Spain 13.5%</b> This elegant Rioja has a fruit filled nose of black cherry with vanilla hints. Velvety smooth in the mouth with soft tannins combining nicely with the juicy fruit character and perfectly weighted oak.	<b>£21.00</b>	<b>£5.75</b>	<b>£7.50</b>
<b>Inacayal Malbec, Mendoza, Argentina 14%</b> Restrained dark berry aromas with incredible depth of flavour on the palate. A hint of toasted oak alongside dark cherries, blackberries and black pepper. Round and powerful. Fetch me a steak!	<b>£23.00</b>	<b>£6.25</b>	<b>£8.20</b>
<b>Los Tres Curas Merlot, Central Valley, Chile 13%</b> Intense aromas of red fruits, cherries and plums with some undertones of vanilla and toffee. On the palate, it is deliciously fruity with soft rounded tannins and a long finish.	<b>£18.00</b>	<b>£5.00</b>	<b>£6.50</b>
<b>Pacifico Sur Reserva Carménère, Curico Valley, Chile 14%</b> The grape that France forgot! Wonderfully rich aromas of cranberries and dried fig. Juicy, spicy red berries, cherries and bramble fruit with a hint of tobacco create a mouth filling succulent palate.	<b>£23.50</b>	<b>£6.40</b>	<b>£8.35</b>
<b>The Opportunist Shiraz, Langhorne Creek, South Australia 14.5%</b> An energetic, vibrant nose of delicious, herbal cassis and spice followed by a succulent palate of dark fruits, mocha and grilled meats. Lovely balance, intense yet not over-powering	<b>£24.50</b>		
<b>Juan Gil 4 Meses Monastrell, Jumilla, Spain 14.5%</b> A beautiful Monastrell from 40 year-old vines. Scents of rich plum and blackcurrant pastilles with delicate vanilla spice and cedar which transcend to the palate, a lush, soft fruit bomb!	<b>£25.00</b>		
<b>High Road Classique, Stellenbosch, South Africa 14.5%</b> A stunning wine with a nod to Bordeaux made by Ntsiki Biyela, South Africa's only female Zulu Winemaker. Rich cassis, vanilla oak, dark chocolate and fleshy plum. A glass of pure velvet!	<b>£35.00</b>		
<b>Bogle Old Vine Zinfandel, California, USA 14.5%</b> Rustic and refined all at once; Sophisticated Zin with flavours of concentrated cranberry, summer berries, peppery spice and an herbaceous edge that explodes on the palate!	<b>£42.00</b>		

ROSE WINES	Bottle	175ml	250ml
<b>Allamanda Pinot Grigio Blush, Veneto, Italy 12%</b> A dry, fresh and fruity rose with delicate aromas of red berries. Crisp and lively on the palate with good intensity of ripe berry and red cherry fruit.	<b>£18.00</b>	<b>£5.00</b>	<b>£6.50</b>
<b>Fontareche Corbieres Rose, Corbieres, France 13.5%</b> Radiant salmon pink colour! A bouquet of red fruit, strawberry and grenadine with a touch of mint. Not too dry, smooth and full on the palate with very rich fruit and a fresh, airy finish.	<b>£23.00</b>	<b>£6.10</b>	<b>£7.95</b>

Red, White & Rose wines are available in 125ml, please ask your waiter

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