

## 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>Our Pickles</b> individually pickled baby vegetables	<b>£4.75</b>

## NO1 CRAFTED DELI BOARD

<ul style="list-style-type: none"><li>• Our pickles</li><li>• Fermented red onion, sultana &amp; sumac jam</li><li>• House smoked hummus</li><li>• Black garlic oil</li><li>• pecorino fondue</li><li>• Olive tapenade</li><li>• Parma ham</li><li>• House breadsticks and flatbreads</li></ul>	<b>£14.75</b>
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## STARTERS

<b>Soup of the Day</b> with artisan bread	<b>£4.00</b>
<b>Rice Paper Rolls</b> Raw seasonal vegetables, turmeric and vegan yoghurt	<b>£6.00</b>
<b>Coal Bread Camembert</b> baked and topped with apricots, chillis, almonds with our fermented chutney	<b>£6.75</b>
<b>Lamb Cutlets</b> served pink with chick peas, broad bean and mint	<b>£8.75</b>
<b>Smoked Mackerel Taco</b> shredded mackerel, mango & coriander salsa, popcorn shoots and refried bean puree	<b>£6.50</b>
<b>Confit Quail</b> celeriac and mascarpone mousse and quails egg	<b>£7.75</b>
<b>Mushrooms on Toast</b> chestnut mushrooms, truffle and thyme	<b>£6.25</b>

## MAINS

<b>Pork Tenderloin</b> whole grain mustard pomme puree, black pudding crumb, baby leeks, smoked applewood gel and a port reduction	<b>£15.75</b>
<b>Quail Gnocchi</b> wild mushrooms, sage, pecorino, broad beans and Parma ham crisp	<b>£14.00</b>
<b>Rainbow Salad</b> lentils, beets three ways, swiss chard, figs, chia, flax seeds and roasted black garlic oil	<b>£12.75</b>
<b>Springtime Strudel</b> wild mushroom, leek and Garstang blue, beetroot puree and British bravas potato	<b>£12.50</b>
<b>Seared Tuna</b> chicory, quinoa and grapefruit salad with a green tea and honey vinaigrette	<b>£17.25</b>
<b>Vegetable Tagine</b> slow cooked moroccan spiced vegetables, wild rice and turmeric yoghurt	<b>£13.00</b>
<b>No1 Lamb &amp; Beet Burger</b> hand pressed 8oz lamb burger. Swiss chard, beetroot relish, pecorino rarebit served on a charcoal bun with pink salted fries	<b>£14.00</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>Steak Frites</b> 6oz Beef Rump served with herb salted fries & peppercorn sauce	<b>£10.50</b>

## GRILLS

All our steaks are extra mature 30 day dry aged beef

<b>9oz Sirloin</b>	<b>£18.50</b>
<b>10oz Ribeye</b>	<b>£21.50</b>
<b>8oz Fillet</b>	<b>£25.00</b>
<b>Chicken Supreme</b>	<b>£14.00</b>

All grills served with a roast tomato and Portobello mushroom and a side order of your choice

## BRUNCH

Served Saturday & Sunday, 11.00am - 2.00pm

<b>Eggs Benedicts</b> <i>add</i> <i>bacon</i> £2.25 <i>scottish smoked salmon</i> £2.50 <i>spinach</i> £1.50	<b>£5.50</b>	<b>Coconut Oats</b> chia, flaxseed, fermented berries and agave	<b>£5.75</b>
<b>Smoked Mackerel Rarebit</b> on sourdough toasts	<b>£5.75</b>	<b>Avocado &amp; Hummus</b> avocado on hummus buttered sourdough with poached egg	<b>£6.25</b>
		<b>Breakfast Bravas</b> beef & cherry tomato, baby new, chard, thyme, shallot, poached egg and hollandaise	<b>£6.00</b>

## ON THE SIDE & SAUCES

<b>British Bravas</b> beef & cherry tomato, baby new, chard, thyme & shallot	<b>£4.00</b>	<b>Chard Quinoa &amp; Grapefruit Salad</b> with a green tea and honey vinaigrette	<b>£3.75</b>
<b>Smoked &amp; Baked Sweet Potato</b>	<b>£3.75</b>	<b>Sweet Potato Fries</b>	<b>£3.50</b>
<b>Pink Salted Fries</b>	<b>£3.00</b>	<b>Rocket &amp; Pecorino Salad</b>	<b>£3.75</b>
<b>Hand Cut Large Chips</b>	<b>£3.50</b>	<b>Port &amp; Stilton</b>	<b>£2.50</b>
		<b>Peppercorn</b>	<b>£2.00</b>

## SAUCES

<b>Port &amp; Stilton</b>	<b>£2.50</b>	<b>Peppercorn</b>	<b>2.00</b>
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## No 1 SUNDAY ROAST

Served Sundays Only

<b>Roast Chicken, Onion &amp; Apricot Stuffing</b>	<b>£12.50</b>
<b>Cheshire Roast Beef &amp; Yorkshire Pudding</b>	<b>£12.50</b>
<b>Shoulder of Lamb</b>	<b>£15.50</b>

roast potatoes, carrot & swede mash, savoy cabbage & peas, mash potatoes and marrow beef gravy

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 relating to our menu items is available on request. All weights are approximate before cooking. Fish may contain bones.

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

**Nº 1  
CANAL  
STREET**