



Brunch

Served 9:00 – 15:00 Monday – Sunday

Full English

Portobello mushroom, plum tomato, homemade beans, Cumberland sausage, smoked streaky bacon, No.1 hash brown, toast & woodland farm eggs – 14

Vegetarian full English

Portobello mushroom, plum tomato, homemade beans, No.1 hash brown, fried halloumi, avocado, toast & woodland farm eggs V – 14

Avocado on toast

Avocado on white or brown toast, sesame seeds, coriander cress & poached eggs V – 11

Eggs Florentine

Buttered spinach, potato & chive rosti, poached eggs, hollandaise V GF – 12

Eggs Benedict

Smoked ham hock, potato & chive rosti, poached eggs, hollandaise GF – 13

Eggs Royale

Smoked salmon, potato & chive rosti, poached eggs, hollandaise GF – 14

Crab Crumpet

Hand picked white Cornish crab, chilli, lemon, nori butter, toasted crumpet – 12

Chorizo hash brown

No.1 hash brown, slow cooked chorizo & tomatoes, fried hens egg DF – 12

No.1 Waffles

Homemade No.1 waffles topped with maple roast bacon & poached eggs - 11

Homemade No.1 waffles topped with cherry compote, Vanilla Chantilly, chocolate soil – 12

Cheesy beans on toast

No.1 signature beans with mature cheddar or spicy Mexican cheese on white or brown bread – 10

Add crispy fried egg – 1.5

Shakshuka

Spiced tomato & red pepper sauce, poached or fried egg with white or brown toast DF – 11

Sandwiches

Sausage or bacon sandwich – 6 Fried egg sandwich - 5

Please let our server know of any allergy or intolerance requirements before ordering as all known allergies are present in our kitchen. Service charge is not included in your final bill & left to your discretion, our servers & chefs get 100% of service charge. Please leave us a review on TripAdvisor or Google.



Served from 12:00 – Close Monday - Saturday

Whilst you wait

House marinated olives VG GF – 5

Two Maldon rock oysters, shallot & raspberry dressing – 6

Homemade focaccia, seasonal whipped butter VGO – 5

Small plates

Moules mariniere, homemade focaccia – 13

Cornish crab arancini, red pepper romesco, parmesan - 15

Barbecued gochujang prawn skewers, lime wedge DF - 14

Fried pork belly, sticky hoisin sauce DF – 12

Baby octopus, nduja, butter bean puree, orange GF DF – 13

Pressed Kentish lamb belly, kimchi, mint gremolata GF DF - 14

Coal roast tomatoes, whipped ricotta, verge dressing V GF – 13

Large plates

Grilled seabream, palourde clam fregola, pangrattoto - 21

Slow cooked poussin, curried chicken sauce, chilli oil – 23

Burrata, extra virgin olive oil, concasse, capers, pancetta, No.1 flat bread - 17

Sesame seared tuna, heritage tomato carpaccio, Sichuan & honey dressing GF DF - 21

Dayboat chilled seafood platter for two – MP

Ask your server for our steaks & daily specials

Sides

Roasted seasonal new potatoes GF DF – 5 Charred hispi wedge, chilli butter, peanuts GF - 6

Triple cooked chips DF – 5 - *(add truffle oil & parmesan)* - 2

Feta, English pea & chicory salad GF - 6

English asparagus, almond puree, Gordal & preserved lemon dressing DF GF - 7

Brunch 9am – 3pm / Lunch & Dinner 12 noon – Close - Monday – Sunday

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