



# Brunch

*Served 9:00 – 15:00 Monday – Saturday // Sunday 9:00 – 12:00*

*Available for walk-ins only*

## *Full English - 14*

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

## *Veggie full English - 14*

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

## *Eggs Florentine - 12*

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

## *Eggs Benedict - 13*

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

## *Eggs Royale - 14*

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

## *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

## *Avocado on toast - 11*

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

## *Cheesy beans on toast - 10*

No.1 signature beans with mature cheddar or spicy Mexican cheese

*Add crispy fried egg – 1.5*

## *Mushrooms on toast - 11*

Local foraged wild mushrooms, porcini emulsion, chopped herbs on white or brown bread

*Add crispy fried egg – 1.5*

## *French toast - 13*

Fried brioche, whipped Chantilly, pistachio & white chocolate // Maple bacon & scrambled eggs

## *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

Nori cured salmon, wasabi, lemon, tapioca cracker GF DF - 13

Fried cod collar, buffalo hot sauce, salsa rojo - 14

Spiced Merguez sausage, apricot, cavolo nero, pistachio DF - 14

Seared king scallops, sweetcorn puree, nduja, radishes GF – 16

Beef tartar, capers, shallots, cured hens' yolk, garlic focaccia DF - 16

Tempura foraged mushrooms, porcini emulsion, pickled mustard seeds GF V - 11

## *Large plates*

Tandoori spiced monkfish tail, saag, curried prawn sauce GF - 27

Pork tenderloin, braised pig cheek, sage crisp, roast fennel, apple, Maderia jus GF DF - 21

Seared coley, charred corn & tomato succotash, pickled Cornish mussels, salsa verde GF – 21

Braised duck leg, celeriac puree, creamed cabbage, plum & peppercorn jus GF - 23

Harissa glazed aubergine, sumac, creamed polenta, burnt lime GF VG - 17

Dayboat catch of the day – MP

*Ask your server for our steaks & daily specials*

## *Sides*

Roasted seasonal new potatoes GF DF – 5      Roast beetroot, butter bean puree, hazelnuts GF VG - 7

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

Dressed rocket, figs, apple & walnut VG - 6      Firecracker fried mange tout & French beans - 7

*Brunch 9am – 3pm / Lunch & Dinner 12 noon – Close - Monday – Saturday / Sunday roast 1pm – 6pm*

*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.*

