

No. 1 Bar & Bistro

STARTERS

- Soup Of The Day (VG) 7.99**
Served with a crusty bread roll
- Kale & Onion Bhaji (VG) 7.50**
With Mango Chilli & Mint Chutney
- Beef Barbacoa Tacos 8.99**
With Pickled Red Onion Avocado & Sour Cream
- Plant Based Chicken Tacos (VG) 7.99**
With Avocado & Pickled Red Cabbage
- Crispy Salt & Pepper Squid 10.99**
With Sriracha Mayo
- Gambas A La Plancha 11**
King Prawns in shell with Garlic & Parsley Butter sauce
- Korean Fried Chicken 9.99**
Gochujang Sauce, Spring Onion, Pickled Radish & Sesame

MAINS

- Six Hours Slow Cooked Beef Short Rib 26.99**
Horseradish Mash, Winter Greens, Glazed Baby Carrots & Red Wine Jus
- Lemon & Thyme Chicken Breast 17.50**
Dauphinoise Potato, Green Beans & Tarragon Sauce
- Grilled Pork Chop 18.95**
Wholegrain Mustard Mash, Balsamic & Maple Glazed Confit Onions & Seasonal Greens
- Herb Crusted Lamb Rack 26.99**
Pea & Mint Puree, Glazed Rainbow Carrots, Potato Terrine & Rosemary Jus
- Crispy Gochujang Tofu Salad (VG) 16.95**
Red Cabbage, Red Pepper, Carrot, Cucumber, Spring Onion, Edamame Beans, Coriander, Peanuts with a Maple & Sesame Dressing
- Cod Fillet in Batter 18.95**
Homemade Tartare Sauce, Salad, Triple Cooked Chips & Minted Pea Puree
- Seafood Linguine 18.95**
Squid, Mussels, Prawns, Chilli, Garlic, White Wine & Parsley
- Keralan Cauliflower & Red Pepper Curry (VG) 17.95**
Coconut Rice, Assorted Mini Poppadum's with Garlic & Coriander Naan
- Goan Prawn & Spinach Curry 18.99**
Coconut Rice, Assorted Mini Poppadum's with Garlic & Coriander Naan
- Caesar Salad 14**
Fresh Salad Leaves with Croutons & Parmesan
- ADD Chicken OR Bacon 2.50**

DESSERT

- Sticky Toffee Pudding (V) 8.50**
With Toffee Sauce & Ice Cream
- Clementine & Cardamom Crème Brule (V) 7.50**
With Short Bread
- Warm Chocolate Brownie (V) 8.50**
Served with Vanilla Ice Cream
- Dark Chocolate & Cherry Tart (V) 8.50**
Flaked Almonds & Chocolate Glaze
- Mixed Fruit Salad (VG) 6**

TO SHARE

- Nachos (V) 11.50**
With Tomato Salsa, Guacamole, Sour Cream & Jalapenos
- ADD Pulled Beef - 5**
- Vegan Nachos (VG) 9.50**
With Vegan Cheese, Guacamole, Salsa & Jalapenos
- Baked Camembert (V) 14.50**
Honey Glazed Pears, Toasted Walnuts & Toasted Sourdough Bread

SIDES

- Triple Cooked Chips 5.50**
- Fries 5.50**
- Rocket & Parmesan Salad (V) 6.50**
- Buttered Seasonal Greens (V) 6.50**
- Crispy Onion Rings 6.50**
- Corn On The Cob 6.50**
- Sautéed Fine Green Beans 7**
with Garlic & Sesame

BURGERS & PIZZAS

- Classic Cheeseburger 18.50**
Pickles, Aged Cheddar, Homemade Burger Sauce, Slaw & Skin on Fries
- Buttermilk Fried Chicken Burger 17.50**
Pickles, Homemade Burger Sauce & Skin on Fries
- The Garden Gourmet (V) 16.50**
Plant-Based Patty, Tomato, Lettuce, Vegan Cheese, Onion Marmalade & Skin On Fries
- Stone Baked Margherita Pizza (V) 14.50**
With Fresh Tomatoes & Oregano
- Stone Baked Pepperoni Pizza 16.50**
With Fresh Tomatoes, Oregano & Pepperoni

THE GRILL

- Peri Peri Half Chicken 19.50**
Triple Cooked Chips, Onion Rings, Slaw & Corn On The Cob
- Aged for 28 Days 8oz Rib Eye Steak 29.50**
- Aged for 28 Days 8oz Rump Steak 24.50**
Both served with - Triple Cooked Chips, House Salad & Grilled Vine Tomato
- ADD Peppercorn Sauce, Garlic Butter, Béarnaise Sauce 2.50**

Please always inform your server of any allergies or intolerances before placing your order.

Fish dishes may contain small bones.
Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.
Detailed information on the fourteen legal allergens is available on request. However, we are unable to provide information on other allergens.

An optional service charge of 12.5% will be added to your bill, every penny of this is shared between the restaurant and kitchen team.