



AA ROSETTE AWARD

- A La Carte -

Monday to Saturday 12pm - 10pm

aperitif

Classic champagne cocktail, cognac, sugar, bitters	12
Cherry Spiced Negroni, negroni mix infused with cherries, anise, cinnamon & cardamon	13
Buttered rum and raisin old fashioned, butter washed plantation dark rum mixed with smith and cross, PX sherry and angostura bitters	13

bubbles by the glass

Classic cuvée, Fairmile Vineyard, Henley-on-Thames	11
Champagne, S. Baron, Brut	12

appetisers

Homemade bread, salted butter (v)	5
Langoustine bisque, cognac	6
Marinated olives (v)	5
6 Dorset Snails, garlic butter	10

starters

Cured sea trout, beetroot, horseradish, dill	13
Fish soup, Gruyère, croutons, rouille	12
Cotswold game terrine, pickles, toast	11
Seared Scottish scallops, brown butter, capers and sea herbs	16
Devilled lamb's kidneys on toast, bacon & parsley	12
Inglewhite Ash, walnut, quince and ginger (v)	11
Today's rock oysters, see blackboard	

mains

Whole Cornish sole, lemon & chive, beurre blanc	26
Coq au vin, button mushroom, onions, pancetta	19
Rabbit, mustard sauce, green beans, lovage and bacon	25
Gnocchi, celeriac, oyster mushroom, quail egg & spinach (v)	21
Lamb shoulder, roots, potato cake and anchovy	25
Cassoulet, (for 2) greens	48
Beef burger (150g), bacon, raclette, burger sauce, fries	19
Dry aged sirloin (250g), triple cooked chips, Café de Paris butter, watercress	36
Cote de boeuf (for 2) 30mins (900g), triple cooked chips, Café de Paris butter, red wine sauce	80
No.1 Ship Street surf & turf (for 2) 30mins, cote de boeuf, whole lobster, triple cooked chips, truffle mayonnaise	120
Today's Cornish lobsters, see blackboard	

sides

Triple cooked chips	5
French fries	4
Gratin dauphinois	7
Mashed potatoes	6
Garlic & chilli greens	5
No.1 Ship Street salad	5
Heritage carrots, tarragon	5

All of our lamb and chicken is sourced locally. Our beef is farm assured British, grass fed and dry aged on the bone for 28 - 35 days. Our fish is shipped daily from Devon and Cornwall, responsibly sourced and MSC certified. Wright Brothers of Billingsgate bring us our fresh oysters daily.

an optional 12.5% service charge will be added to your bill
please ask a member of the team for our allergy menu