



AA ROSETTE AWARD

- A La Carte -

Modern British Brasserie
Monday to Saturday 12pm - 10pm
Sunday Lunch 12pm - 3.30pm

No.1 Ship Street Aperitif	7.5
Barrel-Aged Negroni	10
Black Velvet	9.5

appetisers

Homemade bread, salted butter (v)	3.5
Lobster bisque	4.5
Crispy pork, burnt apple	4.5
Marinated olives (v)	3.5
Today's Rock Oysters, see board	

starters

Purple Sprouting & Ticklemore, quince, mint, almonds (v)	Small 8 Large 14
Fish Soup, gruyère, rouille, crouton	8.5
Calf's Brain, grilled bread, parsley, brown butter	8.5
Risotto, artichoke, wild mushrooms, poached egg, truffle (v)	Small 9 Large 15
Chicken Liver Parfait, brioche, chutney	9.5
Cuttlefish, n'duja, trotter, coriander	9.5

St. Austell Bay Mussels, white wine, garlic, shallot, cream	Small 8 Large (fries) 14
Seared Foie Gras, juices & bread	12.5

mains

Whole Brixham Plaice, sea vegetables, brown shrimp, lemon, capers	19
Chicken, Mushroom & Bacon Pie, suet crust, buttered kale	17.5
Veal Shin, borlotti beans, fennel croquette	22
Roasted Cauliflower & Smoked Aubergine, pearl barley, burnt orange (ve)	14.5
Lamb Shoulder, mash, cockles, samphire	19
Quail, offal risotto, pickled eggs	21

Cassoulet (for 2) 30mins, confit duck, pork belly, Toulouse sausage, buttered greens	36
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grill

Burger, 150g, cheese, bacon, fries, truffle mayonnaise	14
Flat Iron Steak, 200g, fries, house butter	18.5
Sirloin Steak (on the bone), 340g, fries, house butter	27
Dry Aged Rib of Beef (for 2) 30 mins, 900g, fries, house butter	70
Lobsters, 550g, garlic butter, fries, salad	Half 22 Whole 40

No.1 Ship Street Surf & Turf (for 2) 30mins, rib of beef, whole lobster, fries, truffle	100
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sides

Fries	3
Heritage Carrots, tarragon	4
Braised Savoy Cabbage, bacon	4.5
House Salad	3
Truffled Mac & Cheese	6
Minted Potatoes	3.5

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