

N^o 1 CANAL STREET

RESTAURANT & BAR



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NIBBLES

Nocerella Olives	£3.50	Selection of Artisan Breads	£3.75	Sticky Mini Chipolatas	£5.00
Pork Scratching's Aspalls cider apple sauce	£4.00	extra virgin oil and balsamic reduction		mustard mayonnaise	

STARTERS

Seared Scallops pea, edamame, pancetta and hollandaise	£9.50	Crispy Calamari garlic aioli	£6.50	Teriyaki Pork Belly crispy rice noodles	£7.50
Soup of the Day mini tin loaf	£4.50	Confit Duck Maki Roll hoi sin, spring onion, cucumber, pickles, sweet & spicy dipping sauce	£6.75	Venison Scotch Egg pork & venison, mustard mayo, cornichons	£8.00
Chilli & Garlic Butter King Prawns on toasted sourdough	£7.50	Halloumi Bruschetta grilled halloumi, heritage tomato and candied beets	£7.25	Asian Sharing Plate confit duck maki roll, teriyaki pork bites, Asian dressed crab cups, cauliflower Manchurian	£15.50

MAINS

No1 Cheese & Onion Pie hand cut chips, house salad and Lancashire cheese & chive sauce	£13.75	Seafood Risotto saffron risotto, king prawns, crab, samphire, tomato concass, crispy calamari	£15.50
Sri Lankan Beef Curry a traditional Sri Lankan curry, slow braised Beef Fillet in rich eastern spices, wild rice, poppadums, lime yoghurt and mango chutney	£14.50	Beer Battered Cod hand cut chips, tartar sauce, crushed minted peas and buttered bloomer	£13.50
Montepulciano Ox Cheek Ragù rigatoni pasta, parmesan, torn basil	£13.50	Kale Salad kale, radish, snow pea, broccoli, pumpkin and chia croutes and an apricot and mustard dressing	£9.00
Tandoori Marinated Whole Sea Bass No 1 Bombay potatoes, lime yoghurt, chilli & spring onion	£15.00	Add Grilled Halloumi	3.00
		Add Grilled Chicken	3.25
		Add Smoked Salmon	3.25

FROM THE OVEN

Cosy Duck pan seared duck breast, winter vegetable medley of savoy cabbage, shallot, potatoes, peas and pancetta with a red currant jus	£15.50	Slow Roasted Pork Belly black pudding mash, spring vegetables with caramelised apples and Aspalls cider Jus	£15.50
Venison Pot Pie our take on cottage pie with slow cooked wild venison and beef topped with Lancashire cheese mash and a side of winter vegetables	£14.00	½ Lemon and Herb Roasted Spatchcock Chicken served with your choice of one side and a sauce	£14.25
		Spatchcock Sharer choose 2 sides and two sauces	£25.00

FROM THE GRILL

Our steaks are 30 day aged beef and are served with roasted mushroom & tomato, a choice of any side and a sauce

9oz Sirloin	£19.75
10oz Ribeye	£22.00
8oz Fillet	£25.50
Add Prawns	£4.00
Steak Frites 6oz rump steak, herb salted fries and peppercorn sauce	£12.50

PLANT BASED Small

Cauliflower Manchurian indo style fried cauliflower with chilli and spring onion	£6.00
Crispy Rice Balls mushroom, truffle, garlic aioli	£5.75
Beet Bruschetta warm heritage tomato and candied beets on toasted sourdough	£6.75

PLANT BASED Large

Yasai Katsu Curry thick slices of panko coated aubergine and sweet potato, vegan katsu sauce and sticky rice	£11.50
Ramen Noodle Broth a miso base broth packed with pak choi, shitake mushrooms, snow peas, mooli, spring onion and rice noodle then add your own aromatics to flavour	£10.50
Beet & Root Veg Bourguignon slow cooked beet & root veg, puy lentils, beetroot artisan bread	£10.75

SIDES

Mixed House Salad	£3.25	Creamy Mash Potato	£3.50
Herb Salted Fries	£2.75	Buttered Winter Vegetables	£4.00
Hand Cut Chips	£3.50	Black Pudding Mash	£4.00
Sweet Potato Fries	£3.50	No 1 Bombay Potatoes	£3.50
Grilled Halloumi	£4.00		
Cauliflower cheese	£4.00		

SAUCES

Peppercorn Sauce	£2.75
Blue Cheese sauce	£2.75
Béarnaise	£2.50
Katsu Curry Sauce	£3.00
Chefs Gravy	£2.75
Lancashire cheese & chive	£2.50

We follow strict hygiene practices in our kitchen but due to the presence of allergenic ingredients in some products there is a small possibility that allergens traces may be found in any item. **We advise you to speak to a member of management if you have any food allergies or intolerance. Full allergen information relating to our menu items is available on request.** All weights are approximate before cooking. Fish may contain bones. A discretionary 10% service charge will be added to tables of 6 or more

Nº 1 CANAL STREET

RESTAURANT & BAR

COCKTAIL MENU
AVAILABLE
PLEASE ASK

WHITE WINE

	175ml	250ml	75cl
Primera Luz Sauvignon Blanc Central Valley, Chile 12% Aromas of lime and grapefruit core, surrounded by passion fruit notes. Crisp and juicy in the palate, with lime, pear and herbal flavours in delicate balance, with a soft finish.	£5.00	£6.50	£18.00
Sartori Pinot Grigio Veneto, Italy 12% Straw in colour with light golden hues, it has a fruity bouquet and a subtle, fresh flavour. An ideal accompaniment for light appetisers, fish, and seafood.	£5.25	£6.80	£19.00
Padstal Chardonnay, MAN Family Wines, Western Cape, South Africa 13.5% This refreshing style of Chardonnay is made with a touch of oak for added complexity and richness. Melon, tropical fruit and citrus aromas, a rounded palate with butterscotch notes and prominent fruit flavours.	£6.10	£8.00	£22.50
Baby Doll Sauvignon Blanc, Marlborough, New Zealand 12.5% Crisp with passion fruit and grapefruit flavours. The sweet fruit characters on the palate, together with the fresh acidity, create an expressive SB, that's amazing with seafood and spicy dishes too	£6.50	£8.50	£24.00
Journeymaker Chenin Blanc, South Africa 13% Pale lemon. Packed with up-front tropical fruit. The nose charms with an abundance of guava and gooseberries. The palate follows through with fruit flavours, balanced by a crisp acidity to ensure a fresh and fruity style of wine.	£5.75	£7.50	£21.00
Picpoul de Pinet, Réserve Roquemolière Languedoc-Roussillon, France 12.5% Soft, delicate nose, with hints of acacia, hawthorn blossom and citronella. Delicate and crisp this Picpoul has an excellent acidity combined with freshness.	£6.40	£8.30	£23.50
The Hermit Crab Viognier, South Australia 13.5% The Viognier takes centre stage on the nose, with intense aromas fruits, candied ginger and florals, underlaid by exotic notes of green mango, hay and almond. Medium-bodied on the palate, with precise acid throughout.			£28.75
Castelo do Mar Albariño, Rias Baixas, Spain 13% A fresh bouquet of peach and apricot leading to a rich and full palate with a hint of lemony acidity. Clean and well balanced with a dry, concentrated finish. From the Rais Baixas in northern Spain, this Albarino pairs brilliantly with seafood.			£26.75
Pulp Fiction No. 3 Green Label, Wachau, Austria 11.5% A beguiling nose, full of freshness, combining the floral aromatics of Riesling with the classic white pepper notes of Grüner Veltliner with green apple and pear. Vibrant and refreshing on the palate. Refreshing enough to drink on its own, this wine would also pair well with Asian cuisine and seafood dishes, or lightly seared scallops.			£36.50
Gavi di Gavi, Ascheri, Piemonte, Italy 13% Pale, straw yellow colour with green nuances and a fragrant, very fresh bouquet of wild flowers and citrus fruits. Dry, pleasant, harmonious palate with a remarkable freshness.			£32.00

ROSE WINES

	175ml	250ml	75cl
Anciens Temps Rosé, France 12% With an attractive pale pink colour, this is a light and refreshing rosé. Cinsault lends itself particularly well to the production of rosés, and this dry, unoaked example can be enjoyed as an aperitif or with a wide range of chicken and seafood dishes.	£5.10	£6.65	£18.50
Amaru Torrontes Rose, El Esteco Salta, Argentina 12.5% An expressive wine with typical floral and perfumed notes from the Torrontes along with hints of red fruits such as strawberry derived from the Malbec. Easy drinking, with an elegant acidity & refreshingly fruity palate.	£6.40	£8.30	£23.50

RED WINE

	175ml	250ml	75cl
Carmenere Reserva, Vinamar, Central Valley, Chile 13.5% A wine of red colour with purple hues, intense nose of black plums, spices and truffle notes. Medium body with soft and round tannins.	£6.75	£8.80	£25.00
Cuma Organic Winemakers Malbec, El Esteco Salta, Argentina 13.5% Made with organically grown grapes, this savoury red wine is a thrilling mix of dark, brooding fruit and fragrant, punchy spice. Pair with red meat.	£6.10	£8.00	£22.50
Rioja Crianza, Ramón Bilbao, Rioja, Spain 14% Medium intensity of aromas with fresh dark fruit, such as blackberries and blackcurrants. Hints of blackberry yoghurt. Ruby red with some signs of youthfulness in the form of violet hues. Medium depth of colour.	£6.70	£8.75	£24.75
On The Grapevine Shiraz, McWilliams, New South Wales, Australia 13.5% Aromas of blackberry and dark fruits with subtle hints of black pepper and aromatic spices. The palate is balanced with black cherry, raspberry flavours complemented by subtle fine tannins and toasty mocha oak, providing a long lingering finish.	£6.60	£8.60	£24.50
Pinot Noir Les Mougeottes, Languedoc-Roussillon, France 13% Clean and precise bouquet with black cherries and raspberry aromas. The palate is medium-bodied with sappy red berry fruit and a silky long finish. Great by the glass would match very well with duck breast.	£5.75	£7.50	£21.00
Montepulciano d'Abruzzo DOC Colle Sori Tuscany, Italy 12% Jammy, peony and violet nose. Nice freshness and well integrated tannins. Pairs well with most food.	£5.10	£6.70	£18.50
Cotes du Rhone Enfant Terrible, Laudun Chusclan Rhône, France 13% On the nose, lifted red fruit flavours give way to notes of fresh eucalyptus. Delicious red fruit in the mouth is combined with fine and silky tannins. Pair with red meat.	£6.90	£9.00	£25.50
Estacion 1883 Bonarda, Trapiche Mendoza, Argentina 14% This Bonarda exhibits notes of plums and strawberries with smoky tones and hints of liquorice. It is packed with concentrated, juicy fruit flavours and has a refreshing finish. Pair with red meats.			£28.00
Sonoma Heritage Zinfandel, Rancho Zabaco Sonoma, USA 15% The Rancho Zabaco Heritage vines Zinfandel bursts with flavour. On the palate, this Zin offers juicy notes of blackberry, raspberry and boysenberry. Subtle hints of pepper round out the taste of this big and bold zinfandel.			£32.50
Smuggler's Boot Grenache Syrah Mourvedre, Richard Kershaw Western Cape, South Africa 14% Attractive bright aromas of raspberry coulis, cracked black pepper and intense blackcurrant pastilles meld with warm demerara sugar. Fresh and juicy on the palate with a rich yet sandy texture, the wine slowly builds up in the mouth as the fine powdery tannins give a frame to the mid palate.			£34.00

SPARKLING

	125ml	75cl
NV Prosecco Quadri Extra Dry Veneto, Italy 11% Fresh, light and lovely on the palate. A complex bouquet of peach, green apple and lilac aromas leads to flavours of citrus and stone fruit. Crisp, refreshing and harmonic.	£5.50	£26.50
NV Rosè Brut de Noir Castelvetro, Chiarli Emilia Romagna, Italy 12% Delicate rose with an intense fruit bouquet of strawberries and raspberries with a lively, round palate.		£32.00
NV Brut Baron De Marck Gobillard £45 Champagne, France 12.5% A pure, limpid and soft champagne with stylish character. Its fruit is fresh and appealing, bursting with apples and lemons. An uplifting note of freshly baked brioche adds complexity and class to an elegantly balanced palate. This is a champagne characterised by its purity of fruit and hint of brioche complexity which makes it a classic drink on its own pair with light dishes.		£45.00
Veve Clicquot Yellow Label Champagne, France 12% Brimming with fresh apple and toasty aromas; overflowing with mouth-watering fruit, a splendid mousse and a tremendous finish - what's not to love?		£75.00
Laurent Perrier Rose Champagne, France 12% Who doesn't know this wonderful pink champagne? Pale salmon in colour, with precise, crisp aromas of strawberries, redcurrants, raspberries and black cherries. Celebrate with me!		£85.00

WINES: 175ml | 250ml | 75cl Bottle (125ml is also available)
SPARKLING: 125ml | 75cl Bottle.

Some wines may contain sulphites, egg or milk products.
Please ask should you require guidance.