

Nº 1 CANAL STREET

RESTAURANT & BAR



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TWO COURSE MENU AVAILABLE FOR £11.75

Served Mon - Fri 12 - 3.00pm
Ask your waiter for more information

NIBBLES

Nocerella Olives	£3.50	Trio of Hummus	£5.75	Steamed Edamame Beans	£4.00
Pork Scratching's Aspalls cider apple sauce	£4.00	Beetroot, pea and classic hummus served with Greek pitta		in pod with citrus, sesame and chilli salt	
		Selection of Artisan Breads	£3.75	Sticky Mini Chipolatas	£4.50
		extra virgin oil and balsamic reduction		mustard mayonnaise	

STARTERS

Black Pudding Scotch Egg	£7.00	Steamed Bao Bun	£5.75	Field Mushrooms on Toast	£6.00
Celeriac, apple and truffle remoulade		BBQ jackfruit with shredded coz		with cream and garlic served on toasted granary and truffle oil	
Tomato and Basil Bruchetta	£5.25	Chilli & Garlic Butter King Prawns	£7.00	Crispy Calamari	£6.50
heritage tomatoes, torn basil and reduced balsamic served on toasted ciabatta		on toasted ciabatta		garlic aioli	
Soup of the Day	£4.25			Apple and Sage Sausage Roll	£5.75
house baked bread				pickled vegetable salad	

SMALL OR LARGE

Raw Beet Salad`	£5.50/10.50	Slow Braised Ribs	£6.50/12.00	Smoked Haddock Risotto	£6.75/12.50
Grated beetroot & carrot, toasted pumpkin seeds, cucumber, pomegranate, mix leaf and an orange citrus dressing		salt and pepper sweet BBQ served with pickled slaw		with mascarpone, parmesan and a soft poached egg	
Add Smoked salmon	£3.00	add herb salted fries	£2.00		
Add Feta cheese	£2.75				
Add Pulled roast chicken	£3.00				

MAINS

Sticky Lamb Chops	£17.50	Pan Fried Sea Bass	£14.75
served on a medley of roast heritage carrots, sweet potato, banana shallot, garlic and thyme		sauteed new potatoes with a tomato, shallot and caper sauce vierge	
Battered Cod	£13.50	Pulled BBQ Jackfruit Burger	£10.50
hand cut chips, tartar sauce, crushed minted peas and buttered bloomer		pulled BBQ jackfruit, shredded coz, red onion and vegan mayonnaise served on a charcoal bun	
Slow Roasted Pork Belly	£15.50	Spatchcock Chicken to Share	£26.00
black pudding mash, spring vegetables with caramelised apples and Aspalls cider Jus		choice of two, chips, mash, house salad or pickled slaw and any two sauces	
Open Mediterranean Lasagne	£11.75	Half Spatchcock Chicken	£14.00
courgette, roast pepper, aubergine in a rich tomato ragu topped with vegan cheese and rocket, served with toasted ciabatta		choice of chips, mash, or house salad or pickled slaw and a choice of sauce	
		No1 cheese & onion Pie	£13.75
		hand cut chips, house salad and Lancashire cheese & chive sauce	

GRILL

Our steaks are 30 day aged beef and are served with roasted mushroom & tomato, a choice from any chips, mash or house salad and a choice of sauce		Steak Frites	£12.50
		5oz rump steak, herb salted fries and peppercorn sauce	
9oz Sirloin	£19.50	No1 Burger	£13.00
8oz Fillet	£25.00	hand pressed 6oz flat iron beef burger, bacon, gherkin, gruyère cheese, cos, tomato, red onion and ketchup	

SAUCES

Peppercorn Sauce	£2.75
Blue Cheese sauce	£2.75
Béarnaise	£2.50
Chimichurri	£2.50
Chefs Gravy	£2.50
Lancashire cheese & chive	£2.50

SANDWICHES - Served Mon - Fri. 12 - 4pm

All served with herb salted fries, upgrade your fries to hand cut or sweet potato fries for £1.50		Pulled Roast Chicken	£7.50	Cream Cheese & Smoked Salmon	£8.75
Proper Fish Butty	£9.00	mixed with a Lemon & tarragon mayonnaise, coz and tomato served on granary		cucumber ribbons, red onion and rocket, on toasted ciabatta	
battered cod, cos, tartar sauce on bloomer		Three Cheese Toasty	£7.50	Rump Steak Sandwich	£12.50
		Mrs Kirkhams Lancashire, Swiss Gouda & Red Leicester with caramelised red onion chutney served on toasted bloomer.		5oz rump steak, caramelised onions, rocket, mustard mayonnaise on toasted ciabatta	

SIDES

Mixed House Salad	£3.25	Buttered Spring Vegetables	£3.50
Herb Salted Fries	£2.75	Creamy Mash Potato	£3.50
Hand Cut Chips	£3.50	Tender-stem Broccoli	£4.00
Sweet Potato Fries	£3.50	Rocket & Grana Padano Salad	£3.00
Pickled Slaw	£3.00	dressed with reduced balsamic glaze	

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

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COCKTAIL MENU
AVAILABLE
PLEASE ASK

WHITE WINE

	175ml	250ml	75cl
Allamanda Pinot Grigio, Veneto, Italy 12.5% Crisp and delicate on the palate with lightly honeyed fruit balanced by lemony acidity and a fresh, dry finish.	£5.10	£6.70	£18.50
Our Town Hall Chardonnay, Franschhoek, South Africa 13.5% Aromas of honey, citrus and a slight nuttiness. On the palate, white peach, lemon, cream, vanilla and subtle spice, with a long, exotic finish.	£5.80	£7.50	£21.00
William Robertson Chenin Blanc, Robertson, South Africa 13% Crisp and delicate on the palate with lightly honeyed fruit balanced by lemony acidity and a fresh, dry finish.	£5.30	£6.90	£19.25
Cal y Canto Verdejo, Tierra de Castilla, Spain 12.5% Fresh and dry, lemon and melon flavours blend with delicate herbal aromatics making this a real treat!	£4.90	£6.30	£17.50
Picpoul de Pinet, L'Ormarine Duc de Morny, Languedoc, France 13% Incredibly vibrant and fresh - Picpoul is the next big thing! Slightly perfumed, ripe melon fruit on the nose. The palate is weighty and ripe but remains fresh and saline.	£6.10	£8.00	£22.00
Snapper Rock Sauvignon Blanc, Marlborough, New Zealand 13% Pungent red capsicum and fresh herbs on the nose with hints of lime peel and pea pod. Bursting with ripe juicy acidity matched with tropical fruit, finishing with a salty mineral edge.	£6.40	£8.40	£23.75
Pacifico Sur Reserve Reisling, Chile 13% A stunning aromatic wine with fresh, perfumed aromas, complimented by notes of grapefruit, peach and apricot. The palate shows round citrus and apple flavours leading into subtle hints of nectarine and caramel. Complex and smooth with good acidity creating a dry mineral finish.	£6.10	£8.00	£22.00
Calazul Albarino, Rias Baixas, Galicia, Spain 12.5% Aromas of stone fruits and apple. On the palate, it delivers nectarines with a nutty stone fruit minerality cutting through the fleshiness of the ripe fruit. Deliciously harmonious.			£26.75
Two Rivers Pinot Gris, Marlborough, New Zealand 13.5% A dry and wonderfully aromatic white; baked apples, pears, raisins and cream and a fine mineral finish has been achieved through harvesting at sunrise! A little oak ageing enhances the finish.			£32.50
Gayda Viognier, Languedoc, France 13% This Vegan friendly Viognier is pale lemon gold colour with an explosive aroma of apricot, peach and acacia blossom. A great elegant wine with a perfect balance and richness.			£28.00

ROSE WINES

	175ml	250ml	75cl
Allamanda Pinot Grigio Blush, Veneto, Italy 12% A dry, fresh and fruity rose with delicate aromas of red berries. Crisp and lively on the palate with good intensity of ripe berry and red cherry fruit.	£5.00	£6.50	£18.00
Fontareche Corbieres Rose, Corbieres, France 13.5% Radiant salmon pink colour! A bouquet of red fruit, strawberry and grenadine with a touch of mint. Not too dry, smooth and full on the palate with very rich fruit and a fresh, airy finish.	£6.10	£7.95	£23.00

RED WINE

	175ml	250ml	75cl
Nostros Pinot Noir, Casablanca Valley, Chile 13.5% Chile does Burgundy! Soft, light red wine with mature red fruit, cherries, violet flowers and extremely delicate smoky nuances. Subtle, elegant and refined.	£5.50	£7.20	£20.00
Inacayal Malbec, Mendoza, Argentina 14% Restrained dark berry aromas with incredible depth of flavour on the palate. A hint of toasted oak alongside dark cherries, blackberries and black pepper. Round and powerful. Fetch me a steak!	£6.30	£8.20	£23.25
Cal y Canto Tempranillo/Merlot/Syrah, Tierra de Castilla, Spain 12.5% A fantastic red with masses of jolly red fruits, juicy blueberry and alluring hints of smoke and spice. It's just so quaffable!	£4.90	£6.40	£17.75
Artesa Crianza Rioja, Spain 13.5% A forward and attractive, modern, style of Crianza with lifted aromatics of violets and bramble fruit - complemented by perfumed jasmine notes, pepper and spice. Substantial on the palate, with black fruit, ripe tannins and a gently toasty, savoury finish.	£6.10	£8.00	£22.50
Los Tres Curas Merlot, Central Valley, Chile 13% Intense aromas of red fruits, cherries and plums with some undertones of vanilla and toffee. On the palate, it is deliciously fruity with soft rounded tannins and a long finish.	£5.10	£6.70	£18.50
Pacifico Sur Reserva Carménère, Curico Valley, Chile 14% The grape that France forgot! Wonderfully rich aromas of cranberries and dried fig. Juicy, spicy red berries, cherries and bramble fruit with a hint of tobacco create a mouth filling succulent palate.	£6.50	£8.50	£24.00
Growers Touch Shiraz, Australia 14% Peppery black fruit and spice aromas. On the palate it is deep, dense dark berry, currant and prune - very concentrated and almost viscous with full-bodied power throughout, dense tannins and sweet coconut oak.	£6.40	£8.50	£23.75
Juan Gil 4 Meses Monastrell, Jumilla, Spain 14.5% A beautiful Monastrell from 40 year-old vines. Scents of rich plum and blackcurrant pastilles with delicate vanilla spice and cedar which transcend to the palate, a lush, soft fruit bomb!			£25.50
Reyneke Cornerstone Bordeaux Blend, Stellenbosch, South Africa 14.5% This classical organic Bordeaux style blend and intensely concentrated showcasing the best of Stellenbosch. Aromas of cassis, dark fruit and spicy nuances. These characters show through on the palate with additional undertones of tobacco leaf and blackcurrant. This wine has a lovely balance, with structured tannins			£39.00
Chateau Haut Bellevue Lussac, St Emilion, Bordeaux, France 13% An elegant and structured nose with complex aromas of small black fruits on the mouthful, produced from parcels of Merlot and Cabernet Franc grapes off 30-year-old vines. An Excellent example of Right Bank Bordeaux wine.			£29.50

SPARKLING

	125ml	75cl
Le Dolci Colline Prosecco Brut, Veneto, Italy 11.5% Fresh and gently fruity fizz with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a lovely refreshing finish.	£5.50	£26.50
Le Dolci Colline Rosé Spumante, Veneto, Italy 11.5% A delicate pink sparkling rosé with strawberry and raspberry aromas and soft berry characters on the palate. Fresh acidity balanced by zesty, cherry notes makes this so easy to drink.	£5.50	£26.50
Ayala Brut Champagne, France 12% This "second" wine of Bollinger has expressive aromas unveiling notes of citrus, flowers and white fruits. This delicious Champagne combines freshness and flavour. Precise and fruity with a long finish.		£45.00
Ayala Rosé Champagne, France 12% A beautiful delicate cherry colour with a copper hue. A fine and delicate mousse with aromas of berries, cherries and spice. It is well balanced with a rich, fresh, long lasting finish.		£50.00
Piquepoul Extra Brut Methode Traditionelle, Languedoc, France 12% Fresh, fun and full of finesse; a sparkling Picpoul from Cave de L'Ormarine. With a delicately spiced, fruity nose, this wine is fresh and nicely rounded with plenty of texture and ripe lemon acidity.		£32.00
Laurent Perrier La Cuvée Champagne, France 12% The latest fizz from this fantastic Champagne house. A pale golden hue, with fine and persistent bubbles. Fresh and delicate, showing good complexity with its hints of citrus and white fruit.		£65.00
Veuve 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?		£85.00
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!		£90.00

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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.