



# NO.1 HARBOURSIDE

Monday -Thursday 12 – 3pm/5 - 9pm

Friday 12 – 3pm/5pm -10pm

Saturday 11am – 10pm

Sunday Roasts 12 – 5pm

## Something to Start...

### **No.1 Vegan Mezze Board (2 sharing) VG GFO**

Our ever changing vegan sharing board, always championing local, seasonal vegetables & house pickles - ask a member of the team about today's options

**13**

Add Homeward Farm feta + **1.5** | Smoked Cornish mackerel + **2.5** | Origin butcher's ham + **2.5**

### **Handmade Croquette**

(see specials board, left of bar)

### **Soup of the Day**

(see specials board, left of bar)

**5.25**

## Mains

### **Buddha Bowl VG**

Our famous ever changing vegan Buddha Bowl, using locally sourced seasonal vegetables & house pickles - ask a member of the team about today's options

**10.5**

### **Spiced Cauliflower Burger VG**

Spiced cauliflower & chickpea fritter with vegan mayo, Dorset sweet pickles, Assembly Bakery bun, homemade chips & dressed Severn Project leaves

**10**

### **Heritage Salad with Wiltshire Rosary Goat's Cheese Croutons V N**

Roast, pickled and raw heritage beetroot and carrot, red & white chicory, walnuts and Opies pickled walnuts, Dorset apple dressing

**12.5**

Please order at the bar

Gluten Free GF

Vegan VG

Vegetarian V

Additional allergen information available on request.

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### **Winter Crumble V VGO GF DFO N**

Local squash, chestnuts, Homeward Farm Somerset ewe's curd & kale in a rich roast tomato sauce, topped with GF oats, pumpkin & sunflower seeds, rosemary mixed herb crumble. Served with Severn Project mixed leaves

**12**

### **Fish & Chips**

Butcombe battered cod, smashed garden peas, homemade tartare & hand cut chips

**12**

### **Cornish Mussels in Cider Cream**

Fresh Cornish mussels in a shallot, Sandridge Farm cured bacon, leek & Somerset cider cream sauce. Served with your choice of Assembly Bakery sourdough or homemade chips

**12.5**

### **No.1 Harbourside Smoked Cheese Burger**

Grass-fed Hereford Cross beef, sweet pickled cucumber, Dorset Red smoked cheddar, chicory & Severn Project leaves. Served with homemade chips & Tricklement's sweet mustard ketchup

**12.5**

Add Sandridge Farm bacon for **1**

### **Chicken Pot Roast**

Free-range local chicken leg slow-roasted with new potatoes, carrots, turnip, red onion and Sandridge Farm lardons, served with wild mushrooms, seasonal greens & a rich jus

**13.5**

**See our specials board for more delicious options, with vegan, veggie, meat and fish options always available, plus puddings too**

### **Snacks & Sides VG**

Hand cut fries

**3.5**

Dressed Severn Project leaves

**3.5**

Seasonal greens

**3.5**

### **Nibbles & Nuts VG**

Gordal Olives

**3.2**

Roasted Almonds

**3**

Kikos

**1.5**

Gluten Free GF

Vegan VG

Vegetarian V

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**There are also a variety of other nuts & snacks available – ask a member of the team**

At No.1 Harbourside we only use sustainably sourced seafood, that supports local fisherman who work using low impact fishing methods.

We are very proud to have received the highest award from the Sustainable Restaurant Association for our dedication to our sourcing policies and our food is as good for the environment as it is for you!  
All ingredients are subject to change due to seasonality and availability

PLEASE INFORM A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS. WE WILL BE HAPPY TO ADVISE WHICH DISHES ARE SUITABLE. WE CANNOT GUARANTEE THE ABSENCE OF TRACES OF NUTS OR ANY OTHER ALLERGENS. FISH MAY CONTAIN BONES, GAME MAY CONTAIN SHOT.

Please order at the bar

Gluten Free GF  
Vegan VG  
Vegetarian V  
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