

DELI MENU

No.1

BRASSERIE & BAR

(Dear customer, due to the size of our catering facilities dishes shall be coming out at different intervals we apologize for any disruptions)

BREAKFAST (10am to midday)

£5.00 No.1 Sausage Sandwich (gf)

Locally sourced New Forest Cumberland sausages with a mustard mayonnaise between toasted farmhouse bread.

£5.00 No.1 Bacon Sandwich (gf)

Locally sourced New Forest smoked bacon with a red onion marmalade between toasted farmhouse bread.

£4.25 Seasonal Berry Porridge (v, vg)

Fresh seasonal berries with honey drizzled over milky porridge oats.

£2.50 Toast & Preserves (v)

Toasted farmhouse bread with salted butter and your choice of strawberry jam, marmalade or marmite.

SANDWICHES (midday to 5pm)

Our sandwiches are served with Pipers sea salted crisps & small side salad. (Upgrade: £1.50 - Pomme Frites)

£7.25 Carprese Sandwich (v, gf)

Mozzarella, sliced tomato, basil, balsamic, olive oil & pesto sauce between toasted farmhouse bread.

£7.50 Ploughman's Sandwich (gf)

Hartgrove coppa, Dorset coastal cheddar, mixed leaf salad, sweet pickle, sliced apple & mustard mayonnaise between toasted farmhouse bread.

£7.75 No.1 Club Sandwich (gf)

New Forest smoked bacon, locally sourced seasoned free range chicken breast, Dorset red cheddar, tomato, mayonnaise between toasted farmhouse bread.

SALADS (midday to 5pm)

£8.75 Carprese Salad (v, gf)

Slices of mozzarella, tomato, basil, balsamic, olive oil & pesto dressing.

£9.00 Goats Cheese Salad (v, gf)

Mixed leaf salad topped with 3 slices of New Forest rosary ash goats cheese, finished with cherry tomatoes and honey dressing.

£9.75 Caesar Salad (gf)

Locally sourced seasoned free range chicken breast, New Forest smoked bacon, croutons, cherry tomatoes with creamy garlic dressing on a bed of romaine lettuce & shavings of Dorset coastal cheddar.

SIDES

£2.00 Baguette & Salted Butter

£2.00 Baguette with Olive Oil & Balsamic

£3.50 Humous & Breadsticks

£3.50 Pomme Frites

£3.95 Marinated Peppers

£4.50 Extra Pork Pie or Sausage Roll (Vegan Apple or Cumberland Sausage Roll)

£4.95 Halkidiki Marinated Olives

Allergen Guide

V - Vegetarian VG - Vegan GF - Can be Gluten Free

STARTERS / LIGHT BITES (midday to 3pm, 6pm to 9pm)

£5.95 Tomato & Basil Soup (v, vg)

With crusty French baguette & salted butter.

£6.50 Duck & Orange Parfait

With caramelised red onion marmalade, toasted farmhouse bread & salted butter.

£7.25 Baked Portobello Mushrooms (v)

2 Oven baked portobello mushrooms stuffed with stilton cheese, finished with cranberry sauce.

MAINS (midday to 3pm, 6pm to 9pm)

£10.25 Apple & Sage Sausage Roll (v, vg)

Served either chilled or warmed with a selection of salad, crusty French baguette & salted butter.

£10.25 Gourmet Cumberland Sausage Roll

Served either chilled or warmed with a selection of salad, crusty French baguette & salted butter.

£10.50 Traditional Award Winning Pork Pie

Toppings award winning pork pie with selection of salad, crusty French baguette & salted butter.

£10.50 Quiche of the Day

Served either chilled or warmed with a selection of salad, crusty French baguette & salted butter.

£11.50 Dorset Charcuterie

Selection of Dorset cured meats (Dorset bresaola, Hartgrove coppa, white pepper & fennel salami, oak smoked wild venison chorizo) with silver skin onions, olives, cornichons, crusty French baguette & salted butter.

£11.95 New Forest Sausages & Mash

3 locally sourced New Forest Cumberland sausages with a buttered mash potato and a red wine gravy.

£12.95 No.1 London Style Pie & Mash (v)

Your choice of steak & ale, chicken & leek or vegetable medley pie (v) with a buttered mash potato, and either wine infused gravy or traditional green liquor sauce.

£12.95 No.1 Ploughman's

Toppings award winning pork pie, 3 slices of Hartgrove coppa, selection of local cheeses, sweet pickle, silver skin onions, sliced apple, grapes, cornichons and crusty French baguette & salted butter.

SHARERS (midday to 9pm)

£10.50 Baked Camembert (ideal for 2 or more) (v)

Oven baked camembert infused with rosemary and served with toasted French baguette.

£18.50 Dorset Charcuterie (ideal for 2 or more)

Selection of Dorset cured meats (Hartgrove coppa, white pepper & fennel salami, oak smoked wild venison chorizo, Dorset bresaola) with silver skin onions, olives, cornichons, crusty French baguette & salted butter.

£19.50 New Forest Board (ideal for 2 or more)

Selection of New Forest cheeses (Lyburn gold, rosary ash goats cheese), 3 New Forest Cumberland sausage, apple, grapes, cornichons and crusty French baguette & salted butter.

£22.50 No.1 Ploughman's (ideal for 2 or more)

Toppings award winning pork pie, 6 slices of Hartgrove coppa, selection of local cheeses, sweet pickle, silver skin onions, sliced apple, grapes, cornichons and crusty French baguette & salted butter.

£25.00 Cheese Board (ideal for 2 or more) (v)

Selection of local cheeses (Dorset red cheddar, Dorset coastal cheddar, Isle of Wight blue, rosary ash goats cheese, Lyburn gold) with sweet pickle, grapes, crusty French baguette & salted butter.

DESSERTS (midday to 3pm, 6pm to 9pm)

£6.25 Crème Brulee (v)

Crème Brulee with a caramelised top served with seasonal berries & shortbread biscuit.

£6.75 Tarte Au Citroen (v)

Citrus tartlet with a mixed berry compote served with seasonal berries & vanilla ice cream.

£10.25 Cheese Board (v)

Selection of local cheeses (Dorset red cheddar, Tunworth soft, Isle of Wight blue, rosary ash goats cheese) with sweet pickle, grapes, crusty French baguette & salted butter.

(a 10% discretionary service charge shall be added to tables over 6 people)

Allergen Guide

V - Vegetarian VG - Vegan GF - Can be or is Gluten Free

LOCAL CHEESES (All Day)

All served with sweet pickle, grapes, salted butter and crusty French baguette.

Dorset Coastal Cheddar, Dorset (v)

1 Slice - £4.00 2 Slices - £7.50 3 Slices - £12.50

Coastal Cheddar is matured at the Ford Farm Dairy located on the world heritage Jurassic Coast line in the salty sea air.

Lyburn Gold, New Forest (v)

1 Slice - £4.25 2 Slices - £7.75 3 Slices - £13.25

The Lyburn Gold as you can see has consistently won prizes at the British Cheese Awards over the last twenty years, and 2016 adds another Silver, 2017 another Gold and 2018 a Silver.

Dorset Red Smoked Cheddar, Dorset (v)

1 Slice - £5.00 2 Slices - £8.50 3 Slices - £13.50

Launched in 2008 Dorset Red has gone from strength to strength, wowing the Dorset cheese eating public as well as the national and international community, with its deliciously smooth mellow, smoky flavour.

Wookey Hole Cave Aged Cheddar, Dorset (v)

1 Slice - £6.00 2 Slices - £10.50 3 Slices - £15.50

West Country Farmhouse Cheddars are given extra special 'cave-ageing' treatment which bestows them with their unique flavour and character.

Isle of Wight Blue, Isle of Wight (v)

1/4 Slice - £4.00 1/2 Slice - £7.25 Whole - £13.25

The cheese has been a multiple medal winner at the World, British and International Cheese Awards, most notably winning Best English Cheese at The World Cheese Awards and Best Vegetarian Cheese at the 2019 Artisan Cheese Awards in Melton Mowbray

Tunworth Soft, Hampshire (v)

1/4 Slice - £4.25 1/2 Slice - £7.50 Whole - £13.50

This Camembert-style cheese needs no introduction. A genuine British cheese superstar, Tunworth can hold its own against anything France has to offer.

Rosary Ash Goats Cheese, New Forest (v)

1/4 Slice - £4.00 1/2 Slice - £7.25 Whole - £13.25

Rosary ash is a fresh, soft goats cheese with an edible ash coating. It is faintly acidic and has a gorgeous creamy texture. The ash does not flavour the cheese, and if you are wondering where the ash comes from - it is purified burnt coconut shells.

THE REAL CURE CHARCUTRIE (All Day)

All served with salad, silver skin onions, cornichons, salted butter and crusty French baguette.

Hartgrove Coppa

4 Slices - £6.00 8 Slices - £11.00 12 Slices - £15.50

2 Star Great Taste Award winner, Free range air dried pork, dry cured in a gentle mix of herbs and spices and aged for a minimum of 3 months.

White Pepper & Fennel Mini Salami

8 Slices - £5.00 16 Slices - £9.50 24 Slices - £13.00

2 Star Great Taste Award winner. A wonderfully versatile pork salami with aromatic fennel and punchy white pepper.

Wild Venison Sloe & Garlic Salami

4 Slices - £5.75 8 Slices - £10.50 12 Slices - £15.25

2 Star Great Taste Award winner. Made using wild British venison, sloe berries, fresh garlic and a good glug of red wine, this unique salami is smoked over oak chips for 3 days.

Oak Smoked Wild Venison Chorizo

4 Slices - £5.75 8 Slices - £10.50 12 Slices - £15.25

1 Star Great Taste Award winner. Made using wild British venison and a good glug of red wine, this unique salami is smoked over oak chips for 3 days.

Dorset Bresola

2 Slices - £6.25 4 Slices - £11.50 6 Slices - £16.00

2 Star Great Taste Award winner. Grass fed British beef is cured in a delicate blend of herbs and washed in red wine before being air dried for a minimum of 3 months for depth of flavour.

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