

DINING

LIGHT PLATES

Today's Soup ^v

(Vegan on request)

Our freshly made soup of the day, served with a grissini breadstick and garnish.

Potted Smoked Trout

Sweet flaked trout with Crème fraîche and herbs, served with toasted sourdough, a watercress salad and horseradish cream.

Mezze Salad ^{ve}

A mixed leaf salad topped with crumbled falafel and a tahini dressing. Served with beetroot hummus and Khobez bread.

Cheese Plate ^v

A selection of cheeses, served with crackers, dried apricots, celery and damson jelly.

LARGER PLATES

Pumpkin Tortelloni ^v

Fresh pumpkin-filled pasta with truffle, roasted butternut squash, hazelnut & sage pesto, toasted pumpkin seeds and shaved hard cheese.

Fish Pie *(Contains shellfish)*

Wild Alaskan salmon and smoked coley in a parsley, lemon, wine and cream sauce with capers and wilted spinach, topped with creamy mashed potato and mature cheddar. Served with a mixed leaf salad.

Makhani Curry ^v

(Vegan on request)

A full flavoured, delicately spiced mild curry with chunks of sweet butternut squash in a rich, creamy sauce. Served with fragrant pilau rice topped with crumbled paneer.

Chicken Caesar Salad

(Vegetarian on request)

A classic chicken salad, with fresh cos lettuce, crunchy croutons, shaved cheese and a creamy Caesar dressing.

FAVOURITES

Italian Chicken Sub

Roast chicken in pesto mayonnaise, with cos lettuce, sliced tomato and Italian hard cheese, served in a soft white sub roll.

Sautéed Wild Mushrooms

^v *(Vegan on request)*

Wild mushrooms served on grilled sourdough with aromatic herbs and crème fraîche.

Classic Burger

A seasoned beef patty served in a brioche bun with sliced tomato, cos lettuce, gherkin & burger sauce, served with seasoned potato wedges.

Add your choice of topping:

Crispy back bacon
Melted mature cheddar

DRINKS

WHITE

Chenin Blanc Reserve, Ken Forrester Wines

WESTERN CAPE, SOUTH AFRICA, 2017

Land Made Sauvignon Blanc, Yealands

MARLBOROUGH, NEW ZEALAND, 2018

Gavi di Gavi, La Minaia, Nicola Bergaglio

PIEMONTE, ITALY, 2016

Mâcon Charnay Les Chênes, Domaine Manciat-Poncet

BURGUNDY, FRANCE, 2016

Flint Dry, Chapel Down

KENT, ENGLAND 2018

RED

Estacion 1883 Malbec, Trapich

MENDOZA, ARGENTINA, 2016

Rioja Edicion Limitada, Ramón Bilbao

RIOJA, SPAIN, 2014

Cabernet Sauvignon, Les Mougeottes

LANGUEDOC, FRANCE, 2017

Côtes du Rhône Rouge Quatre Capagés, Laudun Chusclan

RHÔNE, FRANCE 2017

ROSÉ

Comte de Provence Rosé, La Vidaubanaise

PROVENCE, FRANCE, 2017

Cinsault Rosé Comté Tolosan, La Lande

LANGUEDOC, FRANCE, 2017

English Rosé, Chapel Down

KENT, ENGLAND 2018

SPARKLING WINE

Brut, Veuve Devienne

VIN DE FRANCE

Rosé Sec, Veuve Devienne

VIN DE FRANCE

Brut NV, Chapel Down

KENT, ENGLAND 2018

BEERS & CIDER

Amstel

Heineken

Curious Brew

Bellfield Gluten Free Craft Pilsner

Brewdog Indie Pale Ale

Brewdog Nanny State

Heineken 0.0%

Charringtons Classic Kent Cider



ve Vegan ^v Vegetarian

Food allergy or special dietary requirement? You can scan the QR code or visit no1Lounges.com/allergens to see full details of the allergens in our products. If you are unsure, please speak to a member of the team about the ingredients in our products, even if you are a regular guest, so we can direct you to the appropriate information to help you make your choice. Gluten-free crackers and bread are available on request and several dishes can be made without milk or gluten containing ingredients. We handle all allergens in our kitchens so cannot guarantee a totally allergen free environment.