



No. 17
restaurant & lounge

Evening Menu

Wednesday & Thursday 5pm – 8.30pm
Fri - Sat 5pm—9pm

We will do our best to cater and adapt the menu to any dietary requirements
Please state when ordering.

We can adapt most dishes to be Gluten Free please state
Gluten Free when ordering the dish & Chef will adapt it accordingly.

A file of our menu allergen content is available by request.
This information is to comply with new legislation
(The EU Food Information for Consumers Regulation 1169/2011)

Due to supplier availability minor changes to the menu
may occur and your server will inform you.

Kate, Graeme & Team, Welcome you to No17.

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Please be advised that gluten free pizza's need to be pre ordered

NIBBLES

Rosemary & Garlic Marinated Olives	£3.75
Rosemary & Garlic Marinated Olives & Chorizo	£4.25
Mixed Breads:-	£3.50
Why not choose from the following accompaniments: Beetroot Hummus, Balsamic, Rapeseed Oil.	£1.00 each
Garlic Ciabatta (v)	£3.50
Cheesy Garlic Ciabatta (v)	£4.00

STARTERS

Soup of the Day served with Organic Bread (v)	£ 4.95
Crayfish & Prawn Cocktail with Sun Blushed Tomato & Basil Mayo	£7.25
Chilli, Chickpea & Feta Fritters with Beetroot, Carrot & Cumin Coleslaw (v)	£7.00
Tempura Battered King Prawns, Asian Slaw & Vietnamese Dipping Sauce	£7.95
Duck & Chilli Corn Dog, Jalapeño & Sun Blushed Tomato Mayonnaise	£ 7.25
Wood Pigeon Breast, Pickled Kohlrabi, Pork Scratching, Apple & Blackberry	£ 7.95
Warm Asparagus, Goats Cheese Brulee, Fennel Marmalade	£ 7.95
Cartmel Valley Smoked Salmon, Crispy Black Pudding, Sweet Potato Puree, Horseradish Cream & Pickled Shallot	£ 8.25

MAIN DISHES

Roast Chump of Lamb, Aubergine Puree, Bell Peppers, Charred Spring Onion, Cumin & Mint Ricotta, Crispy Gnocchi	£ 17.95
Cider Soaked Chicken Kiev, Jersey Royal Potatoes, Spring Cabbage, Stem Broccoli	£ 13.95
Confit Pork Belly, Black Pudding, Crispy Pig Skin, Apple, Green Beans, Creamed Potato, Cider & Sage Sauce	£ 16.95
Tonka Spiced Short Rib, Smoked Onion Puree, Pickled Japanese Mushroom, Pak Choi, Sticky Coconut Rice, Sticky Soya & Star Anise Sauce	£ 16.95
Market Fish of the Day	£ POA
Lightly Battered Fleetwood Haddock, Minted Mushy Peas, Hand Cut Chips	£ 12.95
Smaller Portion	£ 7.50
No17 Double Bacon & Cheese Burger in a Toasted Muffin served with Beef Tomato, Baby Gem Lettuce, 'Beetroot, Carrot & Cumin Coleslaw', Burger Sauce, Skinny Chips	£ 13.50
Roasted Stem Broccoli, Spring Onion, Beetroot Fondant, Sweet Potato Puree, Cashew Nut & Pumpkin Seeds, Confit Carrot, Cumin & Mint Ricotta (v)	£ 13.95
Sirloin Steak	£ 19.95
Rib Eye	£ 19.95
Both Steaks served with Garlic & Worcestershire Sauce Mushrooms, Confit Tomato, Hand Cut Chips, Pickled Onion Rings, Green Pepper Sauce	

No17's Pizzas

	Small 9"/ Large 12"
Tomato & Mozzarella (v)	£7.50/£9.50
Pepperoni, Tomato & Mozzarella	£8.75/£10.95
Hoi Sin Duck, Cucumber & Spring Onion	£8.75/£10.95
Fish & Chip, Mushy Peas	£10.50/£12.95
Ham, Pineapple, Tomato & Mozzarella	£8.75/£10.95
BBQ Chicken, Sweetcorn & Mushroom	£8.75/£10.95
Red Onion, Olive, Anchovy & Tomato	£8.75/£10.95
Mushroom, Ricotta, Courgette, Red Onion & Tomato	£8.75/£10.95

***(Gluten Free Pizza base to be pre ordered within 24 hour notice)**

SIDE ORDERS

Hand Cut Chips or Skinny Chips	£3.25
Sweet Potato Fries	£4.00
Pickled Onion Rings	£3.95
Mixed Salad	£3.50
Seasonal Vegetables	£3.50
Creamed Potatoes	£3.50

CHILDREN

Starters

Soup of the Day Served with Organic Bread (v)	£3.00
Crayfish & Prawn Cocktail	£4.00
Garlic Ciabatta	£ 3.50

Mains

Sausage on Creamed Potato with Gravy	£6.75
Lightly Battered Fleetwood Haddock, Minted Mushy Peas, Hand Cut Chips	£7.50
No17 Homemade Burger topped with Cheese in a Toasted Muffin with Skinny Chips	£6.95
9" Cheese & Tomato Pizza	£7.50
Ham, Egg & Skinny Chips	£6.50

DESSERTS

Lemon Meringue Brulee, Lemon Sorbet

Mango Cheesecake, Dark Chocolate Sorbet, Hokey Pokey

Chocolate Brownie, Salted Caramel & Peanut Butter Ice Cream,
Milk Chocolate Mousse & Waffle Cone

Apple, Pear and Cinnamon Crumble with Vanilla Bean Custard

All desserts £6.00

Selection of No17's Homemade Ice Creams

Salted Caramel & Peanut Butter, Chocolate Brownie,
Vanilla Bean.

Selection of No17's Homemade Sorbets

Raspberry, Chocolate, Lemon

£1.60 per scoop

Cheese & Biscuits served with Poached Apricots, Mixed Nuts

& Celery & Apple Chutney 3 Cheeses **£ 7.95**

5 Cheeses **£10.50**

*Why not add a glass of Port with your Cheeses: **Taylor's LVB** **£ 3.70***

Pocas 10 year Tawny** **£ 3.90

DESSERTS WINES

Vistamar Late Harvest Moscatel -Chile.

100ml - £3.80 Bottle - £14.50

DESSERT COCKTAILS

Kahlua Cream – Kahlua, Milk, Baileys & Vodka **£6.75**

Mixed Berries & Cream – Raspberry Vodka, Blackberry Liqueur,
Chambord, Cream **£6.75**

Baileys Mint Hot Chocolate-Baileys, Vincin Heaven Chocolate or White Hot Chocolate,
Crème de Menthe, Milk **£6.75**

HOT BEVERAGES

Americano	£2.30
Latte	£2.70
Cappuccino	£2.80
Mocha	£2.80
Mochaccino	£2.90
Espresso	£2.10
Macchiato	£2.10
Double Espresso	£2.50
Flat White	£2.60
Babyccino	£1.00

Add Syrups to any of the coffees for just 50p

Farrers Lakeland Special Breakfast	£2.10
Decaf Tea	£2.10

Various Tea Pig Flavours:	£2.50
Mao Feng Green Tea	
Peppermint Leaves	
Superfruit	
Lemon & Ginger	
Chamomile	
Earl Grey Strong	
Darjeeling	
Liquorice and Peppermint	

Vincin Milk Chocolate Heaven	£2.50
or White Hot Chocolate	£2.50
add Cream & Marshmallows	£1.00

Liqueur Coffees	£4.60
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