



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 Mayonnaise	£7.75
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
Pickled Beetroot, Goats Cheese, Tomato, Hazelnut, Balsamic, Sour Dough Cracker, Charcoal Mayonnaise (v)	£ 7.95
Cartmel Valley Smoked Salmon, Crispy Black Pudding, Sweet Potato Puree, Horseradish Cream & Pickled Shallot	£ 8.25

MAIN DISHES

Cider Soaked Chicken Kiev, New Potatoes, Chantenay Carrots, Kale, Basil Aioli	£ 13.95
Crispy Pork Belly, Black Pudding Bon Bon, Pickled Apple Brûlée, Green Beans, Creamed Potato, Cider & Grain Mustard Sauce	£ 16.95
Roasted Duck Breast, Leg Spring Roll, Hickory Smoked Pumpkin Puree, Green Beans, Orange & Thyme Sauce	£ 16.95
Venison Haunch Steak, Potato Fondant, Parsnip & Black Truffle Puree, Haggis, Confit Carrot & Honey Roasted Parsnip, Red Currant & Port Sauce	£ 17.25
Market Fish of the Day	£ POA
Lightly Battered Fleetwood Haddock, Minted Mushy Peas, 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
Roast Cauliflower, Salsify, Braised Leek, Confit Potato, Parsnip & Black Truffle Puree, Pickled Walnut, Grain Mustard Vinaigrette (v)	£ 13.95
Sirloin Steak	£ 19.95
Rib Eye	£ 19.95
Both Steaks served with Garlic & Worcestershire Sauce Mushrooms, Confit Tomato, 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
Chicken, Chorizo & Sweet Chilli	£8.75/£10.95
Tuna Niçoise	£8.75/£10.95
Olive, Tomato, Red Onion & Halloumi (v)	£8.75/£10.95

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

SIDE ORDERS

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 (v)	£ 3.50

Mains

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

DESSERTS

Lemon & Lime Meringue

Chocolate Brownie, Kendal Mint Cake Liqueur Mousse,
Mint Chocolate Chip Ice Cream & Waffle Cone

'No17 Waffle' – Raspberry Cheesecake, Nutella & Ripple Ice Cream

Sticky Toffee Pudding, Salted Caramel & Peanut Butter Ice Cream

All desserts £6.25

Selection of No17's Homemade Ice Creams

Salted Caramel & Peanut Butter, Chocolate Brownie,
Vanilla Bean, Strawberry, Raspberry Ripple.

Selection of No17's Homemade Sorbets – Lime or Strawberry

£1.75 per scoop

Cheese & Biscuits served with Poached Apricots, Mixed Nuts
& Celery & Apple Chutney

-Lancashire Black Bomb, Blue Murder, Keens Cheddar, Blacksticks Blue, Morangie Brie-

3 Cheeses	£ 7.95
5 Cheeses	£11.95

*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 - £4.10 Bottle - £15.00

DESSERT COCKTAILS

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

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

Chamborlada – Rum, Pineapple, Coconut, Chambord **£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