

# Ask about our daily specials

We're crazy about food here!  
Our specials focus on fresh and seasonal ingredients, created by the innovative mind of our executive chef to bring you the best and most delicious dishes that challenge and inspire...

## Starters & Small Plates

**Crispy Polenta Chips (vg) 4.95**  
with chimichurri vegan mayo  
or harissa vegan mayo

**Halloumi Fries (v) 6.50**  
with coconut yoghurt, sumac  
& pomegranate molasses with  
micro cress

**Crunchy Chicken Bites 7.50**  
with tomato & pepper relish,  
almond Romesco sauce  
and toasted artisan bread

**Jackfruit Wings (vg) 6.95**  
with tomato & pepper relish,  
almond Romesco sauce  
and toasted artisan bread

**Charcuterie Plate 10.95**  
Salami, parma ham, bresaola,  
burrata, mixed olives, dips and  
house baked artisan bread

**Crispy Calamari 7.95**  
with chimichurri mayo and  
fresh lime

**Red Velvet Prawns 7.95**  
with harissa mayo, fresh lime  
& chilli flakes

**Grilled Asparagus (v) 9.25**  
with crushed avocado, toasted  
bloomer and a poached hen's  
egg. Topped with dressed water  
cress & pickled onion

**Mini Mezze (vg) 6.50**  
mung bean salad, coconut  
yoghurt and baby carrots with  
crispy artisan bread, almond  
Romesco and herb oil

**Crayfish & Crab Filo Basket 9.25**  
filled with crab, crayfish, avocado  
& cream fraiche served with  
herb oil, micro cress, fresh lime  
& pickled vegetables

## Classics

**Moules Mariniere 12.95**  
in a garlic butter sauce with  
crusty artisan bread

**Crayfish & Crab Fishcake 13.50**  
with grilled asparagus,  
béarnaise sauce and dressed  
water cress. Topped with a  
poached hen's egg

**Salmon Fillet† 15.50**  
with roasted red pepper &  
almond sauce, baby carrots,  
asparagus and tenderstem  
broccolis

## Salads

**Chicken Caesar 12.95**  
garlic & thyme marinated  
chicken breast, crispy bacon,  
kale and radicchio in a  
traditional Caesar dressing.  
Topped with homemade  
croutons and a poached  
hen's egg

**Heritage Tomato &  
Avocado (vg) 11.95**  
with chicory, roasted peppers,  
pickled red onion, capers  
and mixed olives with olive  
oil & balsamic vinegar  
*Top With:*  
**Burrata (v) 2.00**  
**Salmon Fillet† 3.00**  
**Flat iron steak 4.00**  
**Grilled chicken breast 3.00**

## Hand Stretched Pizza

**Classica (v) 9.50**  
mozzarella, tomato sauce  
and fresh basil  
*Ask to go vegan (vg)*

**Salsiccia 11.95**  
'Nduja sausage, mozzarella,  
burrata, tomato sauce, capers,  
red chilli and fresh basil

**Carnoso 11.95**  
Milano salami, mozzarella,  
burrata, tomato sauce and  
fresh rocket

**Vegetariano (v) 10.95**  
goat's cheese, spinach, peppers,  
artichoke, red pesto, mozzarella,  
tomato sauce and fresh rocket  
*Ask to go vegan (vg)*

**Manzo 12.95**  
slow cooked BBQ beef brisket,  
harissa, roasted peppers,  
mozzarella, tomato sauce,  
red chilli, spring onion and  
fresh rocket

## Burgers & Sandwiches

All served with skin on chips

**1751 House Special 13.95**  
our signature 6oz\* chuck &  
brisket beef patty with lettuce,  
tomato, smoked Cheddar,  
harissa mayo, bacon, gherkin  
and pickled red onion in a soft  
white bun

**Garlic & Thyme Chicken 12.95**  
with baby gem lettuce, tomato,  
citrus slaw and chimichurri  
mayo in a soft white bun

 For every **Garlic & Thyme  
Chicken burger** sold  
we'll donate 50p to 'The  
School Club Zambia', a UK charity that  
exists to support schools in Zambia  
and their pupils. to find out more visit  
[www.schoolclubzambia.org](http://www.schoolclubzambia.org)

**Beetroot & Avocado (vg) 12.95**  
with baby gem lettuce, tomato,  
pickled red onion and chimichurri  
mayo in a soft white bun

**Chicken Club Sandwich 13.50**  
with grilled garlic & thyme  
chicken, baby gem lettuce,  
tomato, mayo, crispy bacon  
and a fried hen's egg

*House baked  
artisan sandwiches*

**Steak & Chimichurri  
Sandwich 15.50**  
medium rare flat iron steak  
served with roasted red  
pepper & chimichurri  
mayonnaise, pickled onion,  
tomato and watercress

**Charcuterie Sandwich 13.50**  
parma ham, salami and bresaola  
with fresh watercress, harissa  
mayo, tomato and creamy  
burrata

**Burrata & Asparagus  
Sandwich (v) 13.50**  
fresh asparagus and creamy  
burrata with crushed avocado,  
roasted red pepper, herb mayo,  
beef tomato and watercress

*Upgrade your chips*  
add shaved gran levanto  
& truffle oil (v) 1.00

## Grills

All served with charred baby gem, tenderstem broccoli  
and dressed water cress

**Grilled Lamb Chops 24.95**  
with mango & pineapple  
relish

**Marinated Skewers 12.95**  
your choice of skewer with  
roasted peppers

**Harissa & Garlic Chicken**  
with chimichurri mayo

**Lemon & Thyme Halloumi (v)**  
with harissa mayo

**British & Irish Steaks**  
with your choice of herb &  
garlic butter, harissa & lime  
butter or béarnaise sauce

**6oz\* Flat Iron 17.95**  
(served medium rare)

**8oz\* Sirloin 24.95**

**10oz\* Ribeye 28.95**

*Why not add a side of  
spiced baby potatoes?*

## Sides

**Skin on Chips (vg) 3.95**  
add shaved gran levanto  
& truffle oil (v) 1.00

**Baby Carrots (v) 3.50**  
with gran levanto and  
garlic butter  
*Ask to go vegan (vg)*

**Mung Beans, Radicchio  
& Baby Gem (vg) 2.95**  
with pickled red onion  
and basil oil

**Citrus Slaw (vg) 2.95**  
with coriander and lemon

**Kale & Chicory (vg) 3.50**  
with orange and balsamic  
dressing

**Tenderstem Broccoli (v) 3.50**  
with garlic & herb butter  
*Ask to go vegan (vg)*

**Roasted Baby Potatoes (vg) 3.95**  
in fresh herbs, garlic, curry  
leaves & mustard seeds

# 1751

## Desserts

**Fresh Strawberry Tart (v) 7.50**

with elderflower infused strawberries, cream patissiere and strawberry ice cream

**Antarctic Roll (v) 7.95**

with berry compote and warm dulce de leche

**Warm Apple Pie (vg) 7.50**

with vegan ice cream and custard

**1751 Pavlova (v) 7.50**

mixed flavoured meringue with fresh summer berries, Chantilly cream and berry compote

**Orange & Lemon Tart 8.25**

with berry ice cream and fresh raspberries

**Chocolate & Coconut Torte (vg) 8.25**

with stracciatella ice cream

**Ice Cream & Sorbet (v) 5.95**

ask your server for today's flavours and vegan options

**Cheese Selection (v) 8.25**

smoked apple wood cheddar, brie & dolcelatte served with fresh fig, oat crackers, celery sticks, grapes & quince jelly

## Digestifs

**Barrel Aged Old Fashioned 9.95**

Buffalo Trace, sugar syrup, whisky barrel aged bitters

**Espresso Martini 8.95**

JJ Whitley vodka, cold brew coffee, espresso and vanilla syrup

**Gin Martini 9.95**

1751 Navy Strength, Dolin Vermouth de Chambéry Dry

**Smoked Boulevardier 9.95**

Buffalo Trace, Laphroaig, Martini Riserva Rubino, Campari

**Cockburn's Fine Ruby Port 6.50**

**Graham's 10 Year Old Tawny Port 6.95**

## Hot Drinks

**Americano 2.80**

**Espresso 2.35**

**Double Espresso 2.85**

**Cappuccino 3.10**

**Café Latte 3.10**

**Flat White 3.10**

**Macchiato 2.45**

**Double Macchiato 2.95**

**Mocha 3.10**

**Hot Chocolate 3.20**

**Yorkshire Tea 2.40**

**Teapigs 2.70**

Chai, Chamomile, Superfruit, Mao Feng Green Tea, Darjeeling, Earl Grey

Ask about  
our milk  
alternatives

## Soft Drinks

**Water 2.00**

Still or Sparkling

**Coca Cola 3.25**

**Diet Coke, Coke Zero, 3.10  
Sprite Zero**

**Dalstons Fizzy Rhubarb 2.95**

**Dalstons Cherryade Can 2.95**

**Gingerella 3.25**

**Lemony Lemonade 3.25**

**Strawberry sour 4.75**

Spiced seedlip, strawberry shrub, fresh lemon juice and sugar syrup. Topped with foam

**24/7 4.75**

Cranberry and apple juice with sugar syrup, splashed with passion fruit and lime. Topped with ginger beer

1751 is no  
random number

We take our name from the Gin Act of 1751, an era when gin drinkers were known as; rogues, strumpets and vagabonds

Our signature gin selection includes our unique creations from our in-house copper pot still called Lady Catherine. Our master distiller has created a range of exquisite house gins

## House Distilled Gin & Tonics 8.95

Just a few of our favourites...

**1751 Contemporary London Dry**

Franklin & Son's Mallorcan Tonic, cassia quill and rosemary

**1751 Raspberry & Pomegranate**

Franklin & Son's Indian Tonic, pomegranate seeds and fresh raspberry

**1751 Blueberry & Mint**

Franklin & Son's Indian Tonic, pomegranate seeds and fresh mint

**1751 Seville Orange**

Franklin & Son's Light Tonic and dehydrated orange

**Ask about our Gin Sliders 9.95**

Select any three of our house distilled gins served with a bottle of tonic of your choice - the perfect way to try the whole range... and still remember it

House Distilled Gin & Tonics served with 50ml gin as standard