

Enlightened Eating

Nº 11

At No11, we understand that appetites come in many different sizes. Our focus is to present you with the very best of fresh Scottish produce prepared daily by Head Chef Willie Lonnie and his team. Please mix and match the flavours, sauces, sides and portion sizes to suit your appetite.....and most of all enjoy *Hamish and Susan*

Appetisers, Lite Bites, Desserts

Nibbles

Selection of Artisan Bread with smoked Maldon sea salt butter	£2.50
No11 Home Marinated Olives	£2.50
Bread and Olives	£4.50
	£7.00

Appetisers

Confit of Duck Bon-bons flavoured with Hosin sauce, served with a Spiced Rhubarb sauce	
Chicken Liver Parfait served with Oatcakes and Chutney	
Chickpea Falafel served with Salsa and Grilled Halloumi (V) (GF)	
Chilli and Coriander Fishcake Bites with Tartare sauce	
Vegetable Soup of the Day (V) (GF)	
Soup du Poisson with Red Pepper Rouillie and Croutons	
Hot Smoked Salmon Salad with Pickled Vegetables, Lemon Dressing and Toasted Pine-nuts (GF)	
Grilled Queen Scallops with Roast Garlic Butter (GF)	
Vegetarian Haggis & Beetroot Filo Parcels with Glayva, Chilli & Beetroot Puree (V)	

Desserts

Crème Brûlée of the day (V) (GF)	£5.50
Sticky Toffee Pudding with Vanilla Ice Cream (V)	
Cranachan - traditional Scottish dessert of raspberries, whipped cream and oatmeal served with a chocolate and raspberry spoon (V)	
Dark Chocloate & Gran Marnier Mousse, with Toasted Hazelnuts & Caramel sauce, served in an Almond Tuille Basket (V)	
Devenick Farm Cheeses (GF) with oatcakes and Chutney (S +£3.50) (V)	
Add a glass of Duff Gordon 1994 Vintage Port (50ml) for	£5.00
or a glass of Bechtheimer Huxelrebe dessert wine (125ml) for	£4.75

Teas and Coffees (Supplied by Edinburgh Tea and Coffee Co)

Barrista Coffees and Teas	£2.20-£2.80
Liquor Coffee (your choice of alcohol from our £3.75 range topped with frsesh cream)	£4.95
Barrista Coffee and Homemade Truffles	£4.50

Mains, Sauces, Sides

Seafood

Add a sauce of your choice

Pan Fried Fillet of Seabass (S+£3.00) (GF)	£22.50
Pan Fried Salmon (GF)	£18.00
Poached Aberdeen Smoked Haddock served with a Poached Egg (GF)	£16.00

Steaks

Char-grilled to your specification, add a sauce of your choice

Rump (8oz) (GF)	£18.00
Ribeye (8oz) (S+£6.00) (GF)	£24.00
Fillet (8oz) (S+£10.00) (GF)	£28.00

Meats

Add a sauce of your choice

Venison Steak - Char-grilled (GF)	£21.00
Breaded Pork Cheeks	£18.00
Lamb Rump (GF)	£18.50
Game Bird of the day (subject to availability) (market price)	

Vegetarian

Whole Roast Flat Cap Mushroom stuffed with Vegetarian Sausage & Sage Mousse, topped with gluten-free Breadcrumbs and Vegetarian Bacon, (V)(GF) £15.00

Grilled Goats Cheese & Halloumi Salad with Sunblushed Tomatoes (V) (GF) £16.50

Sauces (GF)

Peppercorn & Brandy; Roast Garlic Butter; Spiced Plum & Majoram; Slice of Blue Cheese;	Tomato Salsa; Red Wine Jus; Sweet Chilli;	£2.75
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Sides (GF)

Chunky Hand Cut Chips; Potato Rosti; Green Beans & Broccoli; Rocket & Parmesan Salad; Baked Sweet Potato & Butter; Baked Cauliflower Cheese; (Not GF)	Buttered New Potatoes; Green Salad; Beetroot Salad; Hummus;	£3.00
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Homemade Dips (GF)

Mayonnaise;	Tartar;	£1.00
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Service Times

Lunch (Sat-Sun) 12:00 - 17:00

Pre-Theater 7:00 - 18:30

Dinner 17:00 - 21:00

Menu Options

All items are available A la carte from 12:00 - 21:00

Pre-Theatre options are available from 12:00 - 18:30

2 Courses for £21.95 p.p. supplements (S) apply

Includes a selection from Mains plus an Appetiser or Dessert, one Sauce and one Side

3 Couses for £27.95 p.p. supplements (S) apply

Includes a selection as above but with both Appetiser and Dessert

5 Course Tasting Menu for £55.00 p.p.

Each evening 17:00 - 21:00 we offer a fixed five course tasting menu. Please ask your server for a copy of the menu

Key

(S) Supplement

(GF) Gluten Free

(V) Vegetarian

If you have allergy questions please ask. Please note, everything we serve is prepared fresh in-house. It is therefore not possible to guarantee items are gluten or allergy free down to trace levels

A12.5% service charge will be added to tables of 8 or more, otherwise tips at your discretion

White Wine

	Bottle	175	250
		(ml)	(ml)
Pinot Grigio; 2013/2014; Italy Green apple with peach and pear notes, light and fruity	£17.95	£4.95	£6.75
Rioja Blanco; Vina del Cura 2013; Spain A fresh, zesty white Rioja with intense, ripe fruit flavours, rounded texture and balanced acidity	£19.95	£5.25	£7.45
Freixenet; Mia Blend No1 2011; Spain A vibrant style, crafted to bring out the best of Macabeo, Xarello and Parallada grapes	£24.00	£5.95	£8.75
Dry Reising; Sea Urchin 2012; W.Australia A great alternative to Sauvignon Blanc. Dry, fresh and crisp. Intense aromas with a cleansing natural acidity	£26.50	£6.80	£9.50
Sauvignon Blanc; Santiago 2013; Chile A light dry fruity wine with a splash of acidity and a refreshing aftertaste	£27.50		
Chardonnay; Nugan Estate 2010; Australia Pale straw with youthful green hues. Lively aromas of citrus and melon with cinnamon	£30.00		
Chardonnay; Wolf Blass Pres. Selection 2010; South Australia A vibrant rich wine, full bodied and creamy with a soft lingering finish	£35.00		
Sauvignon Blanc; Te Awa Left Field 2013; New Zealand Strongly aromatic with a crisp vibrancy to the finish	£36.50		

Rosé

Bordeaux; Domaine du Seuil 2007; France This rosé is a fruity, aromatic wine, excellent at all times of the year	£22.00	£5.30	£7.85
Shiraz; Rupes Rosé 2011; Argentina Strong aromas of wild berries, well-balanced acidity with a pleasant and refreshing finish	£23.00	£5.64	£7.99

Sparkling White

Prosecco; 2015 (vintage); Italy This exceptional wine, sparkles with flowers and fruit on the bouquet	£27.00	£6.60	
Champagne; Pierre Darcys Brut France Pale gold in colour with fresh and delicate aromas of lemon and apple	£47.00	£11.20	
Champagne; Bissinger 1er Cru France Intense flavours and vivid acidity are beautifully balanced; perfect for celebrating those special moments. A fresh taste with a long finish	£129.00		
Champagne; Cattier Clos du Moulin 1er Cru France Limited to only 15,000 bottles a year, this wonderful champagne exudes luxury	£149.00		

Red Wine

	Bottle	175	250
		(ml)	(ml)
Cabernet Sauvignon; La Casita 2014; Chile Medium bodies and well balanced with a smooth, dry finish	£18.95	£4.95	£6.75
Shiraz/Malbec; Rupes 2013; Argentina A full bodied wine, with deep ruby red colour and intense blackberry flavours	£22.50	£5.65	£7.65
Merlot/Tempranillo; Ash Tree Estate 2012; Spain The two varieties harmonise to produce a deep rich red wine with intense plum, sloe and morello cherry flavours	£26.00	£6.35	£8.95
Shiraz; JoJo's Jetty 2011; Australia Aged in Oak barrels with a fruity flavour and aromas of vanilla and pepper spice	£28.00	£7.25	£9.95
Chianti Classico; Valliano 2012; Italy A brick red colour, with a spicy aroma, this wine delivers balanced acidity and excellent length	£31.50	£8.00	£11.00
Merlot; Fleur Du Cap 2012; South Africa This elegant wine is deep ruby in colour with a bright hue. With aromas of plum and dark chocolate this is a well balanced elegant wine	£36.00		
Rocca Rosso; Salento 2010; Italy This fantastic wine is the result of a late harvest of grapes coming from small vineyards where vines are grown with the little tree system. After five years of ageing in Slavonian oak casks, it has the texture of a great wine	£51.00		

We love the Rocca and drink it at home for special occasions. We know its expensive, but please try it as a treat. If you love a deep, rich, full bodied Red Wine, you won't be disappointed

Hamish and Susan

Sparkling Rosé

Rosé; Dogarina Brut Spumante Italy A vivacious Rosé with fresh strawberry characters and elegant finish	£27.00		
Rosé; Cattier Premier 1er Cru Brut France A subtle, salmon colour, tasting of red fruits. Fresh and full bodied with a long lasting finish	£65.00		

Dessert Suggestions

Dows Fine Ruby Port	£3.75
(50ml)	
Duff Gordon 1994 Vintage Port	£5.00
(50ml)	
Bechtheimer Huxelrebe Auslese Dessert Wine 2011 Germany	£4.75
(125ml)	