

Enlightened Eating

N^o 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

Mains, Sauces, Sides

Nibbles

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

Appetisers

Items marked **(L)** can be served in smaller Lite Bite portions for £3.75 (Lite Bites from 12:00 - 18:30)

Slow Roast Beef Rib Bon-bons with sweet chilli dip (L)	£7.00
Duck Liver and Pancetta Parfait served with Spiced Poached Plum, and Chargrilled Sourdough (L)	
Roast Pepper, Aubergine & Goats Cheese Terrine, Flavoured with Sweet Smoked Paprika (L) (V) (GF)	
Chilli and Coriander Fishcake Bites with tartare sauce (L)	
Vegetable Soup of the Day (L) (V) (GF)	
Cock-a-Leekie Soup (L) (GF)	
Cold Smoked Salmon Tartare, Bound with Creme Fraiche, Shallots, Lemon & Dijon Mustard, Served with a Poached Quails Egg (L)	
Grilled Queen Scallops with Béarnaise sauce (L) (GF)	
Vegetarian Haggis & Beetroot Filo Parcels with Glayva, Chilli & Beetroot Puree (L)	

Desserts

Crème Brûlée of the day (V) (GF)	£5.50
Sticky Toffee Pudding with vanilla ice cream (L)(V)	
Cranachan - traditional Scottish dessert of raspberries, whipped cream and oatmeal served with a chocolate and raspberry spoon (V)	
Lemon & Vanilla Cheesecake with Almond Tuillie (L)(V)	
Devenick Farm Cheeses (GF) with oatcakes and chutney (£2.00 S) (L) (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

Barista Coffee and Handmade Truffles

£3.50

Seafood

Add a sauce of your choice

Oven Roast Monkfish Tail (S+£4.50) (GF)	£22.50
Pan Fried Salmon (GF)	£18.00
Chilli and Coriander Fishcakes with tartare sauce	£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
Crispy Pork Belly (GF)	£18.00
Lamb Rump (GF)	£18.50
Game Bird of the day (subject to availability) (market price)	

Vegetarian

Vegetarian Haggis with Spiced Poached Duck Egg & Curried Chickpea Stew (V)	£15.00
Whole Roast Onion Coated with Crispy Gluten Free Breadcrumbs, Fried Halloumi & Aubergine Fritters (V) (GF)	£16.50

Sauces **(GF)**

Peppercorn and Brandy; Lemon and Herb Butter; Spiced Plum & majoram; Slice of Blue Cheese;	£2.75	Béarnaise; Red Wine Jus; Garlic Aioli; Sweet Chilli
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Sides **(GF)**

Chunky Hand Cut chips; Dauphinoise Potatoes; Roast Garlic & Potato Mash; Buttered Savoy with Chorizo; Braised Red Cabbage;	£3.00	Buttered new potatoes; Root Vegetable Mash; Fondant Carrots; Green Salad;
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Menu Options

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

Lite Bite smaller portion options **(L)** available from 12:00 - 18:30; 3 or more Lite Bites for £3.50 per portion

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 Courses 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

How to Order

- 1) Select your nibbles and a drink
- 2) Select your menu option: Lite Bites; 2 or 3 Course Pre-theatre ; 5 Course Tasting Menu; or A la Carte
- 3) Select your Appetiser(s)
- 4) Select your Main and add Sauces and Sides
- 5) If you want to share platters please just ask
- 6) Select your drinks and wine - our staff will be happy to make recommendations
- 7) After your main course select your Dessert and a Port, Dessert wine or other accompaniment

Service Times

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

Pre-Theater 17:00 - 18:30

Dinner 17:00 - 21:00

Key

(L) Lite Bite Menu Option

(S) Supplement

(GF) Gluten Free

(V) Vegetarian

If you would like gluten free options or have allergy questions please ask

White Wine

	Bottle	175 (ml)	250 (ml)
Pinot Grigio; 2013/2014; Italy Green apple with peach and pear notes, light and fruity	£17.95	£4.95	£6.75
Bordeaux Blanc; Domaine du Seuil 2006; France A mix of Semillon and Sauvignon grapes, dry and aromatic with pale yellow colour	£21.85	£5.30	£7.65
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 Reisling; 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 (ml)	250 (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 (50ml)	£3.75
Duff Gordon 1994 Vintage Port (50ml)	£5.00
Bechtheimer Huxelrebe Auslese Dessert Wine 2011 Germany (125ml)	£4.75