

No11 Brasserie

STARTERS

Parsnip & Apple soup, onion crisps £9.50

Pan Roast King Scallops, Stornoway black pudding, spiced onion jam & jus £12.50

Haggis Neeps & Tatties, apple gel & whisky sauce £9.00

Chicken and Apricot Terrine, Crispy bread & Apricot gel £9.50

King Prawn Spring Roll, Sweet chili jam & Asian dipping sauce £11.50

MAINS

Sous Vide Fillet of Highland Beef Chili, served with coriander & lime rice £31.50

Pan Roasted Breast of Barbary Duck, Cherry gel, braised red cabbage £28.50

Medley of Scottish Seafood, Braised leeks & lobster bisque £25.50

Baked Squash Millefeuille with Parmesan Esphume, toasted pumpkin seed & crispy sage £22.00

Tenderloin of Lamb, Traditional skirlie, rosemary & redcurrant jus £29.50

SIDES

Garlic Bread £7.00

Selection of Bread £7.00

Seasonal Vegetables £7.00

Dauphinoise Potatoes £7.00



DESSERTS

Bakewell Tart, with vanilla custard £9.50

Hazelnut & Chocolate Mousse, with chocolate sauce £9.50

Crème Caramel, vanilla cream £9.50

Fruit of The Forrest Gateaux, sweet cream £9.50

Selection of Scottish Cheese Oatcakes, honey & apple chutney £12.50

COFFEE & TEA

Espresso £2.60
Double Espresso £2.80
Cortado £3.30
Americano / Macchiato £3.10
Flat White £3.91
Cappuccino £3.91
Latte £3.91
Affogato £6.50
Tea £2.20

DIGESTIFS

Courvoisier, Remy Martin V.S.O.P £5.25

Amaretto, Glayva, Tia Maria, Limoncello, Tequila, Sambuca £4.50

Frangelico, Cointreau, Grand Marnier £4.50