



No11 Brasserie

STARTERS

Chicken Liver Parfait Sweet beetroot caviar & baked bread £10.95

Cured Salmon & Avocado Crispy bread flutes, olive salad £11.95

Wild Mushroom Soup Truffle oil £9.50

Pan Seared Shetland Scallop Parsnip & Apple £12.95

Crisp Coated Prawns Sweet curry dip £11.50

MAINS

Sous Vide Loin of Highland Venison Rosemary & shallot puree, brandy & garlic jus £29.50

Slow Roast Pork Belly Carrot puree, rosemary jus & crispy skin £27.50

Poached Cod Fillet smoked bacon cream with loch-fine mussels £26.50

Wild Garlic Risotto topped with parmesan & a poached hen's egg £24.50

Pan Fried Breast of Chicken & Haggis Pie sweet puree, whisky & peppercorn cream £26.50

SIDES

Garlic Bread £7.50

Bread Selection £7.50

Seasonal Vegetables £7.00

Baby potatoes £7.00



DESSERTS

Honey & Chocolate iced chocolate parfait, honeycomb & sweet cream £9.00

Peach Melba Peach sponge, raspberry puree, hibiscus dust, sweet vanilla cream £9.00

Panfried Strawberry & Black pepper Strawberry puree & closed cream £9.00

Lemon Meringue Tart Raspberry gel & champagne sorbet £9.00

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

DIGESTIF

Courvoisier, Remy Martin V.S.O.P £4.70

Amaretto, Glayva, Tia Maria, Limoncello, Tequila, Sambuca £3.95

Frangelico, Cointreau, Grand Marnier £4.25