



No11 Brasserie

STARTERS

Wild Mushroom and Chestnut Tartlet Flavoured with white truffle & tarragon pesto—9.00

Duck and Orange Pate Carrot salad, orange & coriander gel — 10.00

Panfried scallops honey roast parsnip puree Burnt apple gel — 12.95

Butternut Squash Pannacotta Micro salad and toasted pumpkin seeds — 9.00

Home cured Scottish salmon Beetroot caviar, toasted citrus bread — 11.50

MAINS

Sous Vide Perthshire Venison Redcurrant glaze, juniper jus & potato fondant — 29.50

Roast Turkey roulade with Highland Haggis Sage jus, sprout puree — 27.50

Beetroot Gnocchi with Roasted golden beets in a basil & sundried tomato cream — 22.00

Pan roast Fillet of Highland Beef whiskey, green peppercorn cream & parsnip crisps — 32.50

Panfried Fillet of Seabass Smoked tomato & potatoes, black olive gel — 26.50

SIDES

Glazed kilted sausages — 7.50

Bread and Dips — 6.95

Seasonal Vegetables — 6.00

Duck fat roast potatoes — 7.00



DESSERTS

- Glazed Lemon Tart** Raspberry gel, Raspberry caviar — 9.00
- Spiced apple & raspberry cheesecake** Vanilla anglaise, apple gel — 9.00
- Double Chocolate Tart** Hazelnut Praline and chocolate cremux — 9.00
- Christmas Pudding spring roll** Brandy sauce and cranberry gel — 8.50
- Selection of Scottish Cheese** quince, oatcakes & rhubarb chutney — 12.95

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