



No11 Brasserie

STARTERS

King Prawn Noodle Soup Finished with chilli & Kaffir lime leaves oil £12.00

Scallops with cauliflower Smoked pancetta £12.50

Smoked Ham Hough Terrine Piccalilli, Crostini £9.50

Loch Fyne Mussels Spiced Miso broth with crispy breads £10.50

Ballotine of Chicken & Highland Haggis Whisky sauce & crisp leek £10.00

MAINS

Sous Vide Venison from Perthshire Braised red cabbage, rosemary & Redcurrant jus £29.50

Slow Braised Beef Cheek Bourguignon sauce & Creamy potatoes £28.50

Sundried Tomato & Roast Red Pepper Linguine Parmesan crisp £21.00 (v)

Pan Roast Fillet of Prime Highland Beef Wild mushroom ragout, Brandy cream £32.50

Pan Roast North Atlantic Salmon Braised leek, cream sauce £23.50

SIDES

Garlic Bread £7.50

Bread Selection £7.50

Seasonal Vegetables £7.00

Baby potatoes £7.00



DESSERTS

Sticky Toffee Pudding with Apple Butterscotch sauce & Apple gel £9.00

Coconut Cremeux Filled Profiteroles Chocolate sauce & sweet vanilla cream £9.00

White Chocolate & Fruit Tart Champagne Sorbet £8.50

Raspberry & Honey Chocolate Mousse & Raspberry gel £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