



No11 Brasserie

STARTERS

Bubble Prawn spiced pepperoni & tomato sauce— 9.00

Home Cured Scottish Salmon olive tapenade — 11.50

Haggis Bon Bon red onion compote, whisky pepper sauce — 9.50

Heritage Tomato & Buffalo Mozzarella basil & balsamic — 8.50

Pan-Seared Loch Fine Scallop Stornoway black pudding, parsnip & apple — 12.50

MAINS

Honey Glazed Pork Belly apple compote, spiced red cabbage — 25.50

Panko Crusted Cod Fillet pea pure, lemon mayo & crispy potato— 26.00

Slow Braised Lamb Shank rosemary mash potato & red wine jus — 28.50

Caramelized Loin of Perthshire Venison kale purée, cherry gel, juniper jus --28.50

Sun-dried Tomato & Red Pepper Rigatoni basil pesto & parmesan — 26.50

King Prawn Linguini basil, chili, lemon, parmesan — 28.50

SIDES

Buttered Baby Potatoes — 7.00

Bread Selection — 7.00

Seasonal Vegetables — 7.00

Garlic Bread — 7.00 Cheese topping £1



DESSERTS

Raspberry Tartlet white chocolate mousse, sweet vanilla cream — 9.50

Baked Custard Tart orange gel & vanilla cream — 9.50

Black Forest Gataux KitCut chocolate sauce & cherry compote — 9.50

Chocolate & Pistachio Brownie vanilla ice cream — 9.50

Tonka Bean Crème Brûlée bee pollen shortbread — 9.50

Selection of Scottish Cheese quince, oatcakes & 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