



No11 Brasserie

STARTERS

Roast red pepper soup Chunky basil croutons £9.50

Pan-fried loch fine scallops Stornoway black pudding, smoked pancetta £12.95

Smoked Ham Hough Terrine Pickled carrot, apple gel & bread crisps £11.50

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

Wild Mushroom and Arancini Parmesan, smoked tomato oil £10.50

MAINS

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

Sous Vide Breast of Gressingham Duck Cauliflower, smoked potato & red wine jus £28.50

Three Cheese Rigatoni Topped with a chestnut crumb £22.50

Pan roast Fillet of Highland Beef whisky, green peppercorn cream & parsnip crisps £32.50

Pan-fried Medallions of Monkfish Saffron risotto, crispy bacon £24.50

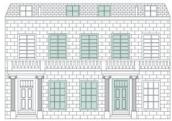
SIDES

Garlic Bread £7.50

Homemade Breads £7.50

Seasonal Vegetables £7.00

Roast potatoes £7.00



DESSERTS

Dark Chocolate Tart Fruits of the Forrest gel, sweet cream £9.00

Rhubarb Crumble Vanilla custard £9.00

Raspberry & White Chocolate Cake Caramel Crunch £8.50

Milk Chocolate Mousse Coconut gel, Champagne sorbet £9.00

Selection of Scottish Cheese quince, oatcakes & rhubarb 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