Nº 11

Weekends

BRUNCH COCKTAILS

Elderflower & Earl Grey Fizz9.5 /Jug 34 Tanqueray Export, earl grey, elderflower cordial
Bloody Mary 9.75/Jug 36 Ketel One Citron, housemade spice mix, freshly squeezed Sundance tomato
Classic Bellini w/Champagne1 w/Prosecco
Please see our full drinks menu for our housemade lemonades and fresh juices

ALL DAY BRUNCH

N° 11 Bacon Sandwich 8.95 w/Roasted portobello mushrooms and taleggio
Breakfast Sourdough Bruschetta8.95 w/ Roast tomatoes, spinach, avocado, dry cured bacon and breakfast mayo
Triple Cheese Truffle Toasty (v) 9 W/Taleggio, ricotta and cheddar W/Honey roast ham 10
Coconut Pancakes (v)7.95 w/Caramelised banana and coconut yoghurt
Ham Hash
Creamy Field Mushrooms on Toast 8.95 w/Tarragon, truffle and crème fraiche
N° 11 Eggs Benedict single/double8.5 / 11.5 w/ Honey roast ham, avocado and spinach on sourdough w/ housemade hollandaise
N° 11 Eggs Royal

8.95 / 11.95

single/double___

w/Smoked salmon, avocado and

spinach on toasted sourdough

w/housemade hollandaise

SMALL & SHARING

Cob Loaf and Butter3.95
Jerusalem Artichoke Soup (v) 6.5 w/Artichoke crisps and truffle
Spicy Crab Cakes 7.95 w/Herb mayo
Smoked Trout & Artichoke Pâté7.95 w/Rye crisps
Quinoa & Aubergine Falafels (v) 7.5 w/Lemon and pepper tahini
Charcuterie Board12.95 Selection of cured meats, housemade roast ham w/caponata and cob loaf
Crostini4.95 per portion(3 pieces) - Smoked Salmon, Truffle Honey & Ricotta
- Spiced Crab & Avocado
- Fennel Salami, Chilli & Truffle Ricotta

Selection of three varieties (9 pieces) - 14 Cheese

- Sobrasada, Burrata & Basil

Served with our own recipe chutney, artisan bread and crackers:

- Marinated Wild Mushroaom & Parmesan

Cornish Yarg, Blue Monday, Dorstone Goat's Cheese (u-p), Rachel (u-p), Winslade, Buratta

One type with a chunk of	f bread4
Selection of three/five	11/1

ROASTS

Served from Noon on Sunday

Roast Chicken Breast 16.5

w/Salsa verde, Yorkshire pudding, truffle spring cabbage, creamed roast root vegetables and minted peas

Slow Cooked Short Rib of Beef 19

w/Yorkshire pudding, truffle spring cabbage, creamed roast root vegetables and minted peas

(Children's portion available 7.5)
Both cooked and served with love
and duck fat roasted potatoes

MAINS

Steamed Mussels Marinière (Cream, white wine, garlic & parsley)
w/Warm sourdough12.95
w/Fries15.95
Bavette Steak19 w/House made fries, watercress and béarnaise
The N° 11 House Burger10.95 w/ Your choice of Cornish Yarg <u>or</u> blue cheese and housemade burger sauce
w/Dry aged streaky bacon11.95
Warm Halloumi & Courgette Veggie Burger (v)10.95 w/Mint and cucumber labneh
Add fries to any burger+3.5
Grilled Sea Bass & Chips17.5 w/Pea hummus, watercress and crème fraiche tartar
Chicken & Prosciutto Schnitzel 14.5 w/House made remoulade and watercress
TOSSED & SANDWICHED
House Salad (v)9.95 w/Warm quinoa, asparagus, broccoli, sesame wakame and miso dressing
Coconut Poached Chicken Salad14.95 w/Avocado, watercress and yuzu dressing
N° 11 Club Sandwich14.95 Grilled marinated chicken, smoked bacon, avocado, roasted tomatoes, basil mayo and sourdough toast

All of our service charge goes to our team, always has, always will.

A discretionary service charge of 12.5% will be added to your bill. This is optional and need not be paid should you feel service was unsatisfactory. Some of our dishes or drinks may contain allergens. Please speak to a member of staff when ordering should you require any specific allergen information.

**We are proud to have achieved 2 star SRA status and continue to work hard to achieve the highest rating of 3 stars.



LITTLE PEOPLE

7.5 for two courses

Macaroni Cheese <u>or</u>

Mini Cheese Burger & Fries <u>or</u>

Fish Fingers & Fries

Ice Cream & Berry Sundae or Fruit Plate

SIDES

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Garlic Greens	4
'Home Fries'	2
Truffle Macaroni Cheese	4.5
Chilli Lemon Guacamole Salad	4.5
Fries & Paprika Aioli	3.5
Mixed Leaf Salad	4

PUDS

See Small & Sharing

Fruit Salad (v)	5
Coconut Chia Pudding (v) 5.5 w/Poached rhubarb and coconut yoghurt	5
Apple Tart Fine 6.95 w/Vanilla cream	5
White Chocolate Crème Brûlée 6.95 w/Passion fruit	5
Panna Cotta Lamington7.5 w/Vanilla sponge, berry compote, coconut and dark chocolate	5
Raspberry Posset 6.95 w/Orange blossom and pistachio crumble	5
Cheeses from 4	1

