




Selection of Birch Bakery's Breads, whipped herb butter, olive oil & balsamic vinegar 5  
Homemade Marinated Olives 5.5

## STARTERS

Seared Diver Scallops, pineapple & capsicum salsa, pancetta crisp	16
Salt & Pepper Squid, Asian slaw, sweet chilli sauce	11
Maple Glazed Chicken Thighs, little gem lettuce, harissa mayonnaise	12
Sticky Pork Belly Bites, charred lime, honey & soy	10
Duck Liver Parfait, sourdough toast, red onion marmalade	12.5
 Buffalo Burrata, tomato & pesto salad	12
 Heirloom Tomato Bruschetta, garlic, olive oil, balsamic glaze, focaccia	9

## MAINS

Seared Fillet of Stone Bass, pimento coulis, asparagus tips, padron peppers	27
Herb Crusted Halibut Fillet, chard, brown shrimp butter	30
Venison Pavé, dauphinoise potatoes, Roscoff onion, red wine jus	31
Pan Seared Chicken Supreme, wild mushroom velouté, crushed new potatoes	26.5
 Aubergine & Courgette Parmigiana, garlic focaccia	20

## STEAKS

*All steaks served with portobello mushrooms  
& cherry tomato salad*

7oz Fillet Steak	42
Add 3 seared diver scallops	51
12oz Ribeye Steak	45

Steak Sauces  
*Peppercorn, Red Wine Sauce, Bearnaise*

## SIDES




Skin on Fries	6
Twice Cooked Chips	6
Parmesan & Truffle Fries/Chips	7
Caesar Salad	6
Padron Peppers	5.5
Dauphinoise Potatoes	7
Seasonal Greens	6.5

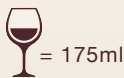
Here at No. 11 we take allergens very seriously, please make sure your server is aware of any allergies or intolerances so we can cater to the best of our abilities to your needs.

An optional 12.5% service charge will be added to your final bill

## No. 11 WINES BY THE GLASS



WINE TYPE	WINE NAME	PRICE	GLASS TYPE
WHITE WINES	Michel Servin Blanc, <i>France</i>	8	10.5
	Guffeto Pinot Grigio, <i>Italy</i>	8.5	11
	Ormarine 'Sea Pearl' Picpoul de Pinet, <i>France</i>	9.5	12
	Finger Post Sauvignon Blanc, <i>New Zealand</i>	11	13.5
	Tilia Chardonnay, <i>Argentina</i>	11.5	14.5
Lusco Albariño, <i>Spain</i>	13.5	16.5	
RED WINES	Michel Servin Rouge, <i>France</i>	8	10.5
	Hillville Road Merlot, <i>Australia</i>	8.5	11
	Oltre Piano Primitivo, <i>Italy</i>	9.5	12.5
	Conde De Castile Rioja Crianza, <i>Spain</i>	11	14
	Pasarisa Malbec, <i>Argentina</i>	13	14.5
	Famiglie Venete Organic Valpolicella Ripasso Superiore, <i>Italy</i>	14	17.5
ROSE	Ombrellino Pinot Grigio Rosé, <i>Italy</i>	10	12.5
	Beronia Rioja Rosado, <i>Spain</i>	12	14
	Nicolas Rouzet Provence Rosé, <i>France</i>	13	16.5
SPARKLING	Movendo Prosecco, <i>Italy</i>	8.5	
	Henri Ehrhart 'Harmonie' Crémant Brut, <i>France</i>	11.5	
	Vilarnau 'Rose Gold Edition' Organic Cava, <i>Spain</i>	11.5	
	Haton Réserve Brut Champagne	15	



= 125ml

= 175ml

= 250ml

## BEERS & CIDERS

Peroni Nastro Azzurro 5% abv	330ml	6.5
Hawkstone Premium Lager 4.8% abv	330ml	6.75
Brakspear Oxford Gold 4.6% abv	500ml	7
Kicking Goat Original Dry Cider 4.8% abv	500ml	6.5
Lucky Saint 0.5% Lager	330ml	5.5

## SOFT DRINKS & MOCKTAILS

Coke, Diet Coke, Lemonade	4
Fentimans Sicilian Lemonade	4.5
Fentimans Ginger Beer	4.5
Fevertree Tonic, Light Tonic, Mediterranean Tonic, Ginger Ale	3.5
Eager Juices: <i>Orange, Apple, Cranberry, Pineapple, Tomato</i>	3.5
Elderflower Spritz Mocktail <i>Elderflower Cordial, Mint, Lime, Soda</i>	7
Passionfruit Mocktail <i>Passionfruit, Lime, Cranberry, Pineapple, Vanilla, Lemonade</i>	7
Blood Orange Spritz <i>Blood Orange, Lemon, Elderflower, Soda</i>	7
Bramble Mocktail <i>Tanqueray 0%, Lemon, Sugar, Blackberry</i>	7
Still or Sparkling Blenheim Palace Water, <i>Bottle</i>	4.5
Still or Sparkling Blenheim Palace Water, <i>Glass</i>	2.5

## CLASSIC COCKTAILS

£13 EACH

**Classic Daiquiri** (*can opt for pineapple or coconut rum instead*)

*Planteray 3\* White Rum, Lime, Sugar*

**Negroni**

*Tanqueray, Antica Formula, Campari, Orange Bitters*

**Old Fashioned**

*Buffalo Trace Bourbon, Angostura bitters, Orange Bitters, Brown Sugar*

**Rum Old Fashioned**

*Diplomatico Spiced Rum, Angostura Bitters, Orange Bitters, Chocolate Bitters, Brown Sugar*

**Espresso Martini**

*Grey Goose, Kahlua, Vanilla, Fresh Espresso*

**Passionfruit Martini**

*Ketel One Vodka, Passionfruit, Lime, Vanilla, Prosecco*

**Margarita** (*can opt for spicy*)

*El Jimador Blanco, Cointreau, Lime, Agave*

**Picante**

*Vivir Reposado, Lime, Agave, Chocolate Bitters, Fresh Coriander*

**French 75**

*Tanqueray, Lemon, Sugar, Champagne*

**Amaretto Sour**

*Amaretto, Bourbon, Lemon, Sugar, Foaming Bitters*

**Whiskey Sour**

*Bulleit Rye, Lemon, Sugar, Orange, Angostura, Foaming Bitters*

**Midori Sour**

*Midori, Lemon & Lime, Sugar, Foamer*

**June Bug**

*Midori, Banane Du Brésil, Coconut Rum, Lemon & Lime, Pineapple, Sugar*

**Dry Vodka Martini**

*Grey Goose, Noilly Prat Dry Vermouth, Lemon*

**Dry Gin Martini**

*No.3 London Dry, Noilly Prat Dry Vermouth, Lemon*

**Bramble**

*Tanqueray, Lemon, Sugar, Cartron Crème De Mûre*

**Dark 'N' Stormy**

*Goslings Black Seal Rum, Lime, Ginger Beer*

**Moscow Mule**

*Ketel One Vodka, Lime, Ginger Beer*

**Aperol Spritz**

*Aperol, Prosecco, Soda*

**Hugo Spritz**

*St Germain, Mint, Lime, Prosecco, Soda*

**Campari Spritz**

*Campari, Prosecco, Soda*

**Kir Royale**

*Chambord, Champagne*

**Bloody Mary**

*Ketel One Vodka, Tomato Juice, Lemon Juice, Homemade Spice Mix*

No. 11