

Selection of Birch Bakery's Breads, whipped herb butter, olive oil & balsamic vinegar 6
Homemade Marinated Olives 5.5

STARTERS

½ Dozen Atlantic King Prawns, lemon, Marie Rose to dip	16
Salt & Pepper Squid, shredded little gem lettuce, lemon mayonnaise	13
Espresso Spiked BBQ Chicken Bites, chilli, spring onion & sesame	12.8
Chicken Liver Parfait, red onion marmalade, sourdough toast	12.7
🌿 Heirloom Tomato Bruschetta, balsamic glaze, sourdough toast	9.5
🌿 Autumnal Rainbow Beetroot Salad, little gem, house dressing <i>add Burrata £5 or Smoked salmon £6</i>	9

MAINS

Roast Sirloin of Beef, crispy roast potatoes, Yorkshire puddings, seasonal greens, roasted root veg, cauliflower cheese & red wine jus	30
Roast Pork Belly, crackling, crispy roast potatoes, Yorkshire puddings, seasonal greens, roasted root veg, cauliflower cheese & red wine jus	28.5
Roast Rump of Lamb, crispy roast potatoes, Yorkshire puddings, seasonal greens, roasted root veg, cauliflower cheese & red wine jus	31
Roast Chicken Supreme, crispy roast potatoes, Yorkshire puddings, seasonal greens, roasted root veg, cauliflower cheese & red wine jus	27
🌿 Vegetarian Roast, crispy roast potatoes, Yorkshire puddings, seasonal greens, roasted root veg, cauliflower cheese & vegetarian gravy	23

Market Fish of the Day – *please ask your server for more information*

SIDES

Dauphinois Potatoes	7	Seasonal Greens	6
Crushed new potatoes olive oil & Maldon sea salt	6	Roasted carrots & parsnips	6
Cherry tomato & roquette salad	6	Cauliflower cheese	6

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



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

ROSÉ

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

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

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: Orange, Apple, Cranberry, Pineapple, Tomato	3.5
Elderflower Spritz Mocktail	7
Elderflower Cordial, Mint, Lime, Soda	
Passionfruit Mocktail	7
Passionfruit, Lime, Cranberry, Pineapple, Vanilla, Lemonade	
Blood Orange Spritz	7
Blood Orange, Lemon, Elderflower, Soda	
Bramble Mocktail	7
Tanqueray 0%, Lemon, Sugar, Blackberry	
Still or Sparkling Blenheim Palace Water, Bottle	4.5
Still or Sparkling Blenheim Palace Water, Glass	2.5