No.11 SUNDAY MENU

SNACKS

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

Homemade Marinated Olives 5.5

STARTERS

Chilli & Garlic King Prawns, chopped parsley, rosemary focaccia 15

Salt & Pepper Squid, shredded little gem, sweet chilli sauce 13

Oak-Smoked Salmon, horseradish crème fraiche, crispy capers 14

Espresso-Spiked BBQ Chicken Bites, chilli spring onion & sesame 13.5

Chicken Liver Parfait, red onion marmalade, sourdough toast 13

No.11's Soup of the Day, sourdough bread, herb butter 10

Heirloom Tomato Bruschetta, rosemary focaccia, balsamic glaze 9.5

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

Dauphinoise Potatoes 7

Crushed new potatoes 6
olive oil & Maldon sea salt

Cherry tomato & roquette salad 6

Seasonal Greens 6

Roasted carrots & parsnips 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

No.11 WINES BY THE GLASS

WHITE WINES	Michel Servin Blanc, *France*	8	10.5
	The Parodist Pinot Grigio, *Hungary*	9	11.5
	Ormarine 'Sea Pearl' Picpoul de Pinet, *France*	10	12.5
	Morandé Gewürztraminer, *Chile*	10.5	13.5
	Finger Post Sauvignon Blanc, *New Zealand*	12	14
	Lusco Albariño, *Spain*	14	17
RED WINES	Michel Servin Rouge, *France*	8	10.5
	Terra Vega Merlot, *Chile*	9	11.5
	Oltre Piano Primitivo, *Italy*	10	13
	Saverio Faro Nero d'Avola, *Italy*	11.5	14.5
	Pasarisa Malbec, *Argentina*	13	16
	Famiglie Venete Organic Valpolicella Ripasso Superiore, *Italy*	14	17.5
ROSÉ	Ombrellino Pinot Grigio Rosé, *Italy*	10	12.5
	Beronia Rioja Rosado, *Spain*	12	14
	Nicolas Rouzet Provence Rosé, *France*	14	17
SPARKLING	Movendo Prosecco, *Italy*	8.5	
	Henri Ehrhart 'Harmonie' Crémant Brut, *France*	12.5	
	Haton Réserve Brut Champagne	16	

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

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