

BRUNCH COCKTAILS

Peach Iced Tea 10 / Jug 40
Ketel One, iced tea, fresh peach

Bloody Maria 9.75 / Jug 39
El Jimador Blanco, fresh squeezed tomato, house spice mix

Rhubarb Bellini 8
Chase rhubarb vodka, rhubarb compote, Ca'di Prosecco

Please see our full drinks menu for our house made lemonades and fresh juices

ALL DAY BRUNCH

Nº 11 Bacon Sandwich 8.95
w/Roasted portobello mushrooms and truffled three cheese

Breakfast Sourdough Bruschetta 8.95
w/Roasted tomatoes, spinach, avocado, dry cured bacon and breakfast mayo

Triple Cheese Truffle & Avocado Toasty (v) 9
w/Taleggio, ricotta and cheddar
w/Honey roast ham 10

Toasted Banana Bread (v) 8.5
w/Caramelised banana, maple syrup and coconut yoghurt

Nº 11 Breakfast Burger 10.95
w/Your choice of beef pattie or roasted field mushroom (v); and crushed avocado, fried egg, Cornish yarg and house made burger sauce

Roast Butternut Squash on Sourdough Toast 8.95
w/Crispy chorizo, crumbled feta, coriander and chill

Breakfast Rice Bowl 9.95
w/Sticky short grain brown rice, poached egg, avocado, spinach, tomato, cucumber, spring onion and coriander
Add smoked salmon +4.5

Nº 11 Eggs Benedict
single/double 8.5 / 11.5
w/Honey roast ham, avocado and spinach on sourdough w/house made hollandaise

Nº 11 Eggs Royal
single/double 8.95 / 11.95
w/Smoked salmon, avocado and spinach on toasted sourdough w/house made hollandaise

ROASTS

Served from Noon on Sunday

Roast Chicken 16.5
w/Salsa verde, Yorkshire pudding, grilled truffle spring cabbage, swede mash, minted creamed peas

Roast Topside of Beef 19
w/Yorkshire pudding, grilled truffle spring cabbage, swede mash, minted creamed peas

(Children's portion available 7.5)

Both cooked and served with love and duck fat roasted potatoes

SMALL & SHARING

Cob Loaf & Butter 3.95

Courgette & Apple Hummus Dip (v) 7.5
w/Warm paratha bread

Pea Soup 6.5
w/Crispy chorizo and dukkah

Parmesan Cauliflower Croquettes (v) 7.5
w/Truffle mayo

Spicy Crab Cakes 7.95
w/Sweet chilli crème fraiche

Smoked Aubergine Falafels (v) 7.5
w/Lemon and pepper tahini

Charcuterie Board 12.95
Selection of cured meats, house made roast ham w/cajonata and cob loaf

Crostini 4.95 per portion (3 pieces)
- Smoked Salmon, Truffle Honey & Ricotta
- Smoked Mackerel Pate, Sundried Tomato & Caper
- Fennel Salami, Chilli & Truffle Ricotta
- Aubergine Caponata, Chorizo & Basil
- Courgette & Apple Hummus
Selection of three varieties (9 pieces) 14

Cheese
Served with our own recipe chutney, artisan bread and crackers:
Cornish Yarg, Blue Monday, Ragstone Goat's Cheese (u-p), Bix (u-p), Burrata

One type with a chunk of bread 4
Selection of three/five 11/15

MAINS

Rotisserie Chicken
Quarter 6 / Half 11 / Whole 19.5

In addition please choose from our selection of sides to accompany your chicken.

Steamed Mussels Marinière
(Cream, white wine, garlic & parsley)
w/Warm sourdough 12.95
w/Fries 15.95

Bavette Steak 19
w/House made fries, watercress and béarnaise

The Nº 11 House Burger 10.95
w/ Your choice of Cornish Yarg or blue cheese and house made burger sauce
w/Dry aged streaky bacon 11.95

Warm Halloumi & Courgette Veggie Burger (v) 10.95
w/Mint and cucumber labneh

Add fries to any burger +3.5

Grilled Sea Bass & Chips 17.5
w/Pea hummus, watercress and crème fraiche tartar

Chicken Schnitzel 14.5
w/House made remoulade and watercress

TOSSED & SANDWICHED

House Salad (v) 10.95
w/Warm quinoa, edamame, thyme baked squash, roast beets, broccoli, sesame wakame and miso dressing

w/Marinated chicken or burrata 15.95

Coconut Poached Chicken Salad 14.95
w/Avocado, watercress and yuzu dressing

Nº 11 Club Sandwich 14.95
Grilled marinated chicken, smoked bacon, avocado, roasted tomatoes, basil mayo and sourdough toast



*We are proud to have achieved the highest SRA status of 3 stars.
** As part of our continuing commitment to reduce food waste we source "wonky" vegetables otherwise discarded for use in our drinks and dishes.

Some of our dishes or drinks may contain allergens. u-p: unpasteurized. Please speak to a member of staff when ordering should you require any specific allergen information.

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

LITTLE PEOPLE

7.5 for two courses

Macaroni Cheese or Mini Cheese Burger & Fries or Fish Fingers & Fries

Ice Cream & Chocolate Sundae or Fruit Cup

SIDES

Garlic Greens 4

'Home Fries' 4

Truffle Cauliflower Macaroni Cheese 4.5

Chilli Lemon Guacamole Salad 4.5

Fries & Paprika Aioli 3.5

Mixed Leaf Salad 4

PUDS

Fruit Salad (v) 7.5
Poached rhubarb, kiwi, apple, pineapple, grapefruit, grapes and passionfruit

Coconut Chia Pudding (v) 5.5
w/Poached rhubarb and coconut yoghurt

Rotisserie Pineapple (v) 6.95
w/Chilli syrup and coconut lime sorbet

Rhubarb & Apple Crumble 6.95
w/Warm vanilla custard

White & Dark Chocolate Mousse 6.95
w/Pistachio crumbs

Lemon Sponge Roll 6.95
w/Pistachio cream and poached rhubarb

Cheeses from 4
See Small & Sharing

