

## BRUNCH COCKTAILS

**Elderflower and Earl Grey Fizz** ..... 9 / Jug 27  
Tanqueray Export, Earl Grey,  
Elderflower cordial

**Bloody Mary** ..... 9 / Jug 30  
Ketel One, Freshly squeezed Sundance  
tomato, home-made spice mix

**Classic Bellini**  
w/Champagne ..... 9  
w/Prosecco ..... 7

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 taleggio

**Breakfast Sourdough Bruschetta** ..... 8.95  
Roast tomatoes, spinach, avocado, shaved  
bacon and breakfast mayo

**Avocado Cheese Toasty** ..... 8.5  
w/Taleggio and buttered sourdough

**Ricotta Pancakes (v)** ..... 7.5  
w/Poached pear and maple crème fraiche

**Panfried Field Mushrooms, Marinated  
Ricotta, Truffle Balsamic & Parmesan  
on Toasted Sourdough (v)** ..... 8.5

**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

## SMALL & SHARING

**A Selection Of Artisan Breads** ..... 3.95

**Cauliflower Soup** ..... 6.5  
w/Blue cheese croutons

**Smoked Haddock & Spinach Fishcake** ..... 7.95  
w/Crème fraiche tartar

**Smoked Salmon, Dill & Lemon Pâté** ..... 7.5  
w/Rye crisps

**Baba Ghanoush & Labneh** ..... 6.5  
w/Flat bread

**Charcuterie Board** ..... 12.95  
Selection of cured meats, house made pate  
and roast ham w/Relish and artisan bread

**Crostini** ..... 4.95 per portion  
- Smoked salmon, dill & horseradish crème fraiche  
- Mortadella & pistachio pate  
- Olive & sundried tomato tapenade

*Selection of all three varieties (9 pieces) - 14*

**Cheese**  
Served with artisan bread, crackers & chutney:

Lancashire Strong Bomb, Dunsyre Blue, Dorstone  
Goat's Cheese, Rachel, Winslade

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

## ROASTS

Served from Noon on Sunday

**Roast Chicken Breast** 14.95  
w/Roast pumpkin, green beans, grilled  
spring onion and Yorkshire pudding

**Slow Cooked Rib of Beef** 19.95  
w/Yorkshire pudding, roast pumpkin,  
green beans and horseradish sauce

*(Children's Portion Available £7.5)*

Both cooked and served with love and  
duck fat roasted potatoes

## MAINS

**Steamed Mussels Marinere**  
(cream, white wine, garlic & parsley)  
w/Warm Sourdough ..... 12.95  
w/Fries ..... 15.95

**Rib Eye Steak** ..... 21  
House made fries, watercress and Chimichurri

**The Nº 11 House Burger** ..... 10.95  
w/ Your choice of Winterdale Shaw cheddar or  
blue cheese & 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

**Salmon en Croute** ..... 17.5  
w/Spinach and sorrel sauce

**House made Shepherd's Pie** ..... 14.5  
25p donated to HoneyPot  
w/Pumpkin & Winterdale Shaw cheddar

## TOSSED & SANDWICHED

**Crispy prosciutto, candied beets and  
Roast cauliflower salad** ..... 12  
w/Quinoa and watercress

**Coconut Poached Chicken Salad** ..... 14.95  
w/Avocado, Nashi pear, watercress and  
Yuzu dressing

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

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  
ishes or drinks may contain  
Allergens. Please speak to a  
member of staff when ordering  
should you require any specific  
allergen information.



## LITTLE PEOPLE

7.5 for two courses

**Macaroni Cheese or  
Mini Burger Plus House Fries or  
Mini Fish Cakes Plus House Fries**

**Nº 11 Ice Cream Sundae or  
Fruit plate**

## SIDES

**Roast Pumpkin** ..... 4

**Garlic French Beans** ..... 4.5

**Truffle Macaroni Cheese** ..... 4

**Chilli Lemon Guacamole Salad** ..... 4.5

**House Made Fries** ..... 3.5  
w/Aioli

**Mixed leaf w/ Herb dressing** ..... 3.5

## PUDS

**Panna Cotta** ..... 6.5  
w/Mango coulis, salted mango and lime zest

**Maple Banana Toffee Crumble** ..... 6.5  
w/Banana ice cream

**Free From Everything** ..... 6.5  
w/Poached pear, fresh fruit and vegan  
meringue

**Dark Chocolate Mousse** ..... 6.75  
w/Brownie base, hazelnuts and salted  
caramel sauce

**Blackberry Posset** ..... 6.5  
w/Mascarpone cream and blackberry coulis

**Cheeses** ..... from 4  
See Small & Sharing