

SMALL & SHARING

Cob Loaf and Butter	3.95
Cannellini Bean Soup	6.5
w/Truffle, crème fraiche and chestnut	
Dill & Lemon Fish Cake	7.95
w/Crème fraiche tartar	
Ginger Chicken Cakes	7.5
w/Lime coriander mayo	
Aubergine & Sweet Potato Croquettes	7.5
w/Sun blushed tomato, basil and feta salsa	
Beef & Black Pudding Croquette	7.95
w/Smoked paprika aioli	
Crispy Peppered Squid	7.95
w/Coriander, spring onion and chilli	
Smoked Salmon, Dill & Lemon Pâté	7.5
w/Rye crisps	
Butternut Squash Pâté	7.5
w/Salted candied tomato and walnut bread	
Mini Honey Sausages	7.95
w/Honey and mustard glaze	
Grilled Chicken Skewers	7.95
w/Lemon, coriander and turmeric	
Pulled Pork Tacos	7.5
w/Apple, spring onion and chilli	
Crostini	4.95 per portion (3 pieces)
- Smoked Salmon, Truffle Honey & Ricotta	
- Spiced Crab & Mashed Avocado	
- Fennel Salami, Chilli & Truffle Ricotta	
- Marinated Wild Mushroom & Parmesan	
Selection of three varieties (9 pieces)	14
Charcuterie Board	12.95
Selection of cured meats, housemade roast ham w/caponata and cob loaf	
Cheese	
Served with our own recipe chutney, artisan bread and crackers:	
Cornish Yarg, Blue Monday, Dorstone Goat's Cheese (u-p), Rachel (u-p), Winslade	
One type with a chunk of bread	4
Selection of three/five	11/15

'Wonky Veg' Aubergine Curry (v)	9.95
w/Coconut chickpeas and flat bread	
<i>"Wonky is not waste - it's perfectly good grub!"</i>	
Steamed Mussels Marinere	
(Cream, white wine, garlic & parsley)	
w/Warm sourdough	12.95
w/Fries	15.95
Roast Hake	18
w/Cauliflower puree, celeriac, capers and romanesco	
Grilled Sea Bass & Chips	17.5
w/Pea hummus, watercress and crème fraiche tartar	
Slow Cooked Pork Belly	19.95
w/Chorizo and black bean stew	

SIDES

Garlic Greens	4
'Home Fries'	4
Truffle Macaroni Cheese	4
Chilli Lemon Guacamole Salad	4.5
Housemade Fries	3.5
w/Béarnaise	
Iceberg Wedge Salad	4
w/Buttermilk and blue cheese dressing	

LITTLE PEOPLE

Macaroni Cheese <u>or</u>	
Mini Cheese Burger & Fries <u>or</u>	
Fish Fingers & Fries	
Ice Cream Sundae <u>or</u> Fruit Plate	
<u>or</u> Green Apple Sorbet	
7.5 for two courses	

MAINS

Wild Mushroom Gnocchi (v)	12.95
w/Tarragon, crème fraiche, parmesan, truffle oil	
Lemon & Garlic	
Marinated Lemon Chicken	14.5
w/Pearl barley and sundried tomato risotto, salsa verde and truffle oil	
<i>25p donated to HoneyPot Children's Charity</i>	
The N° 11 House Burger	10.95
w/ Your choice of Cornish Yarg <u>or</u> blue cheese and housemade burger sauce	
w/Dry aged streaky bacon	11.95
Halloumi & Courgette Burger (v)	10.95
w/Mint and cucumber Labneh	
Add fries to any burger	+3.5
Bavette Steak	19
w/House made fries, watercress and béarnaise	
Caesar Salad	9.95
w/Parmesan croutons, baby gem and crispy bacon	
w/Marinated chicken	14.95
Coconut Poached Chicken Salad	14.95
w/Avocado, nashi pear, watercress and yuzu dressing	
N° 11 Club Sandwich	14.95
Grilled marinated chicken, smoked bacon, avocado, roasted tomatoes, basil mayo and sourdough toast	
Avocado Cheese Toasty (v)	8.5
w/Taleggio and buttered sourdough	
w/Honey roast ham	10

PUDS

Green Apple Sorbet	6.95
w/Winter fruits	
Pear & Black Berry Crumble	6.95
w/Vanilla cream	
White Chocolate Panna Cotta	6.95
w/Roast plum	
Sticky Toffee Pudding	7.5
w/Warm butterscotch sauce and brandy cream	
Lemon Posset	6.95
w/Thyme syrup	
Cheeses	from 4
See Small & Sharing	

SUNDAY ROASTS

Served from Noon on Sunday

Roast Chicken Breast

w/Salsa verde, Yorkshire pudding,
creamed roast root vegetables and
minted peas

Beer Braised Brisket of Beef

w/Yorkshire pudding, creamed roast
root vegetables and minted peas

**Both cooked and served with love
and duck fat roasted potatoes**



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 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. **We are proud to have achieved 2 star SRA status and continue to work hard to achieve the highest rating of 3 stars.

N° 11

