A LA CARTE MENU



NUMBER TWELVE RESTAURANT AND BAR

Mango and lemon sorbets

APPETISERS		MAINS	
ARTISAN BREADS	£2,95	BLACK INK RISOTTO (GF)	£18,50
Balsamic, extra virgin olive oil	~=,55	Squid ink, chorizo, king prawns and octopus	210,00
MIXED OLIVES	£3,95	GNOCCHI WITH GORGONZOLA & WALNUTS	240.0=
House mixed olives	,	Gorgonzola, broccoli and roast squash	£16,95
CHICKPEA PURÉE	£4,00	Gorgonzoia, broccon and roast squasir	
Mediterranean houmous with toasted flatbread		BEER BATTERED COD	£19,50
LENTIL SOUP (VG, GF)	£7,00	Pea puree, hand-cut chips, tartar sauce and lemon	
Winter vegetable and lentil soup		MUSHROOM AND LEEK RISOTTO (VG)	£17,50
BEEF MINESTRONE	£8,50	Miso roast aubergine, leeks, and wild mushrooms	
Braised beef rib and vegetable soup		SPAGHETTI NAPOLI FRESCA	£16,95
CAESAR SALAD Anchovies parmesan dressing, gem lettuce, olive crostini,	£7,00	Fresh egg pasta spaghetti, vine tomatoes, chillies and Reggiano Parmesan	
hens' eggs Add:		SLOW BRAISED LAMB SHANK	£26,50
 Grilled chicken £2.50 King prawns £2.50 Avocado and artichokes £2,00 		Cream of Montgomery cheese, purée potatoes and red wine jus	
SMOKED SALMON Scottish salmon, capers, crème fraiche, keta caviar, lemon	£9,50	BURGERS	
HAM HOCK AND PICKLES	£8,50	All burgers served in a brioche bun with vine tomatoes,	
Ham hock terrine, spiced apricot and peach compote		apple and mustard relish, pickle gherkins, fried onions,	
CRAB ARANCINI	£9,50	mature British cheddar, coleslaw salad and a side of fries	
Devonshire crab arancini with spiced apple fennel		GRASS-FED GOURMET BEEF	£17,50
CIDEC AND CALADO		GRILLED CHICKEN	£17,50
SIDES AND SALADS		VEGETARIAN BURGER	£17,50
HAND CUT CHIPS	£4,95		
TRUFFLE AND PARMESAN FRIES	£4,50		
BROCCOLI, FINE BEANS, CHILLI, AND GARLIC	£4,50	GRILL	
BULGUR WHEAT, MINT, FETA CHEESE, FINE BEANS AND POMEGRANATE	£5,50	Includes a choice of one sauce, grilled portobello mushrooms, vine plum tomatoes, watercress and rocket	
ROCKET MIXED LEAVES, AVOCADO, TOMATOES	£4,50		
AND BALSAMIC SALAD		CHOOSE FROM A SELECTION OF SAUCES:	
DESSERTS		Brandy cream peppercorn sauce Tarragon béarnaise sauce	
BANANA TART	£7,95	Red wine blue cheese sauce	
Butterscotch sauce and rum and raisin ice cream	07.05	Tomato, shallot, and chilli salsa	
CHOCOLATE GANACHE	£7,95		
Poached pear and berries APPLE AND BLACKBERRY CRUMBLE	£6,95	GRASS FED 21-DAY AGED RIBEYE 220G	£28,00
English cream custard	,	GRASS FED 21-DAY AGED SIRLOIN 220G	£22,95
PASSION FRUIT MASCARPONE CHEESECAKE	£6,95	ROSEMARY & LEMON CORN-FED CHICKEN 220G	£14,50
Almond biscuit crumb	CO EO		
CHEESE PLATE Gorgonzola, Taleggio, goats' cheese	£9,50	POMEGRANATE GLAZED LAMB CHOPS X 3	£21,50
Montgomery apple and celery relish, water biscuits SELECTION OF PURBECKS ICE CREAM + SORBET	£7,95	GRILLED SCOTTISH SALMON 220G	£21,50
Rum and raisin, vanilla pod, vegan chocolate, strawberry Mango and lemon sorbets			