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TO START

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Scotch Duck Egg 7.50
with curry mayonnaise

BBQ Pickled Mackerel 8.00
with marinated fennel, grapefruit
watercress emulsion & crispy nori

Pork & Apple Rilette 7.00
with toasted ciabatta & parsley, shallot salad

Crab Tagliatelle 8.50
with chilli, garlic & tarragon

Glazed Goats Cheese 7.00
with heritage beetroots, raspberries, pine
nuts & herb salad

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THE MAIN EVENT

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SHARING PLATTER
No12 Signature Cote Du
Boeuf
2 To Share

35.00

Served with Yorkshire Puddings,
Roast Potatoes, Cauliflower
Cheese, Seasonal Vegetables &
Red Wine Jus

SHARING PLATTER
Roasted Leg of Lamb
2 To Share

32.00

Served with Yorkshire Puddings,
Roast Potatoes, Cauliflower
Cheese, Seasonal Vegetables &
Red Wine Jus

SHARING PLATTER
Whole Roasted Chicken with
Stuffing
2 To Share

30.00

Served with Yorkshire Puddings,
Roast Potatoes, Cauliflower
Cheese, Seasonal Vegetables &
Red Wine Jus

FOR ONE

Roast Sirloin of Beef - **Roasted Chicken** - **Roasted Leg of Lamb**
18.50 **15.50** **17.00**

Served with Yorkshire Puddings, Roast Potatoes,
Seasonal Vegetables and Red Wine Jus

Children's portions available under 3's free, and under 10's half price.

No. 12's "BB" Burger 15.00
with smoked bacon, cheddar cheese &
hand cut chips

Pan Fried Salmon 18.00
with summer vegetables, white wine cream sauce
& shallot powder

Beer Battered Haddock 15.50
with pea puree, tartar sauce
& hand cut chips

Celeriac & Wild Mushroom "Bombe" 16.50
with leeks & watercress dressing

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ON THE SIDE

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Mash 4.00

Hand cut chips 4.00

Minted New Potatoes 4.00

Green Beans & Crispy Shallot 4.00

Grilled Mushrooms & Chorizo 4.00

Green Salad 4.00

Spring Greens with 4.00
Chilli & Garlic

Rocket, parmesan 4.00
& balsamic salad

Dishes may contain Allergens, please speak to your server