

No.12 5 Course Tasting Menu £45

£75 with wine paring

Menu To Be Taken By The Whole Table

Amuse Bouche

Scotch Duck Egg with Curry Mayonnaise

Pinot Gris, New Zealand (Off dry in style, this white is bursting with flavours of pear, honey apple & spice, even with a hint of cream)

Pan Fried Monkfish with Chargrilled Courgette Ribbons, Basil Emulsion & Pine Nuts

Five Foot Track Chardonnay, Australia (This is a soft & rounded wine, with characteristics of cooked apple & underlying notes of vanilla)

Roasted lamb Rump with Caramelised Onion Puree, Charred Tenderstem Broccoli, Peas & Truffle Jus

Marques De Laia Crianza Rioja, Spain (Full of black fruits with hints of cocoa, clove & cinnamon. Supple tannins tempered by lush sweet oak)

Dark Chocolate Delice with Honeycomb Ice Cream & Chocolate Soil

Elysium Black Muscat, California (Virtually black in colour, with a rose like aroma, very intense on the palate & full of rich velvety fruits)

Dishes may contain Allergens, please speak to your server

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