

No.12 7 Course Tasting Menu £55

£85 with wine paring

Menu To Be Taken By The Whole Table

Amuse Bouche

Prawn & Chorizo Cassoulet with Lemon & Basil Gremolata

EL Cante Albarino, Spain (Nectarine, apricot & peach are in perfect balance with a zesty & well-defined backbone)

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)

Norbury Park Farm Cheese Selection with Red Onion Marmalade, Fig Chutney & Homemade Crackers

Penfolds Father Tawny, Australia (The palate is soft, round & intense with fruit, oak & maturation characters all in harmony)

Dishes may contain Allergens, please speak to your server

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