

..... **SOMETHING TO NIBBLE** .....

<b>Homemade Duck Spring Rolls with Ponzu Emulsion</b>	4.00	<b>Warm Bread with Chicken Skin Butter</b>	3.00	<b>Mini Fishcakes with Citrus Mayonnaise</b>	3.00
<b>Marinated Olives</b>	3.50	<b>Sharing Nibbles Platter (1 of each of the above nibbles)</b>	12.50		

..... **TO START** .....

<b>Grilled Scallops</b>	10.50	<b>Whole Dressed Dorset Crab</b>	9.50	<b>Goats Cheese &amp; Beetroot</b>	6.50
Scallops grilled with garlic butter and breadcrumbs		with celeriac rémoulade, lemon & toast		Goats cheese with toasted pine nuts, pickled heritage beetroots & raspberry vinaigrette	
<b>Scotch Duck Egg</b>	7.50	<b>Gin Cured Salmon</b>	8.00	<b>Smoked Ham Hock &amp; Black Pudding</b>	7.00
with curry mayonnaise		with charred cucumber, horseradish cream, & Rye crouton		Smoked ham hock & Cumbrian black pudding croquette with homemade chili jam & watercress	
<b>Crispy Parmesan Hens Egg</b>	6.50	<b>Grilled Tiger Prawn Salad</b>	9.00		
with basil emulsion, marinated artichokes & parmesan shavings		Prawns marinated in chilli, garlic & ginger with watermelon, herb salad & white wine cream			

..... **THE MAIN** .....

<b>No. 12's "BB" Burger</b>	15.50	<b>Seared Seabass Fillet</b>	18.50	<b>Chargrilled Bavette Steak</b>	18.00
with maple cured smoked bacon, cheddar cheese, chips & tomato, chilli relish		with tomato consommé, fennel salad, basil, shaved asparagus & lemon oil		with English asparagus, pea puree, peas, wild mushrooms & truffle jus	
<b>Beer Battered Haddock</b>	15.00	<b>Cauliflower &amp; Parmesan Wellington</b>	16.00	<b>Pan Fried Sea Trout</b>	17.50
with pea puree, tartar sauce & hand cut chips		with flat mushroom, romanesco & beetroot vinaigrette		with cauliflower puree, samphire and charred onions	
<b>Poached Chicken Breast</b>	17.00	<b>Oven Roasted Tomato &amp; Basil Linguini</b>	16.50		
with chorizo & tarragon risotto		with micro basil, pea shoots & parmesan			

**OFF THE GRILL**

Served with hand cut chips, confit tomatoes on the vine and one of the following:

Peppercorn Sauce, Béarnaise, Truffle Sauce, Foie Gras Butter £2 supplement

**Fillet 220g 32.00**

The leanest and tenderest of all the steaks, fillet is very popular and is well suited to any degree of cooking

**Sirloin 280g 28.00**

From part of the cow that doesn't do much work so is tender with good marbling, don't be afraid of the strip of fat on the top.... It's delicious

**Cote Du Boeuf 1.1kg!!!! 65.00**

This beast of meat is cut from the ribeye. It's a real show stopper!! Comes on the bone which adds to the succulent flavour. This is perfect shared between 2, and if you're feeling very hungry your welcome to have it on your own if you fancy a challenge!

Please allow chef 45 minutes to cook this medium rare and more time for more cooked.

**Ribeye 300g 29.50**

Chefs favourite, eye of fat running through the meat, which when cooked melts & adds amazing flavour & stunning marbling. Chef recommends medium rare

**Veal T-Bone 600g 39.50**

Veal comes from calves aged 8 to 16 weeks. Made up of juicy sirloin & tender fillet. Best cooked medium rare to medium

All our beef is sourced from the Lake District Farmers [www.lakedistrictfarmers.co.uk](http://www.lakedistrictfarmers.co.uk)

..... **ON THE SIDE** .....

<b>Truffle &amp; Parmesan Fries</b>	4.00	<b>Hand cut chips</b>	4.00	<b>Minted New Potatoes</b>	4.00
<b>Spring Greens with Chilli &amp; Garlic</b>	4.00	<b>Cauliflower Gratin</b>	4.00	<b>Tomato, Red Onion &amp; Bocconcini Mozzarella Salad</b>	4.00
<b>Steamed Spinach</b>	4.00	<b>Peas, Bacon &amp; Lettuce</b>	4.00	<b>Green salad</b>	4.00
<b>Sautéed Sugar Snap Peas</b>	4.00			<b>Rocket, parmesan &amp; balsamic salad</b>	4.00

Dishes may contain Allergens, please speak to your server  
 NO12 WATERHOUSE LANE KINGSWOOD SURREY KT20 6EB  
 WWW.NO12RESTAURANT.CO.UK  
 01737 351 157