

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

<b>Homemade Duck Spring Rolls with Ponzu Emulsion</b>	4.00	<b>Warm Bread with Truffle 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	<b>Honey Glazed Chorizo</b>	4.00

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

<b>Fresh Monkfish "Scampi"</b>	9.50	<b>Potted Hot Smoked Salmon</b>	8.00	<b>Stuffed Beef Tomato</b>	6.50
Tempura battered monkfish with garlic & parsley mayonnaise		with horseradish cream, pickled cucumber salad & toast		with goats cheese, heritage beetroots, brioche crumb & rye crouton	
<b>Scotch Duck Egg</b>	7.50	<b>Breaded Octopus</b>	8.50	<b>Pressed Rabbit</b>	8.00
with curry mayonnaise		with lime mayonnaise, chilli jam & herb salad		Rabbit coated in polenta with tarragon emulsion & beer onions	
<b>Crispy Parmesan Hens Egg</b>	6.50	<b>Smoked Duck Plate</b>	7.50		
with cauliflower puree, pickled walnuts & roasted cauliflower		with green peppercorn cream cheese, pickled mustard seeds & chargrilled plum			

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

<b>Ox Cheek Mac 'n' Cheese</b>	16.50	<b>Pan Fried Cod Fillet</b>	19.00	<b>Crispy Saddleback Pork Rump</b>	17.50
8 hour braised ox cheek with wild mushrooms, parmesan & herb crumb		with red wine braised lentils & crispy kale		with Cumbrian black pudding, cider apple puree & chargrilled sprouting broccoli	
<b>Beer Battered Haddock</b>	15.00	<b>Parmesan Gnocchi</b>	16.50	<b>Pan Fried Salmon Fillet</b>	18.00
with pea puree, tartar sauce & hand cut chips		with truffle puree, spinach & charred onions		with cauliflower puree, braised beetroot & kale	
<b>Jerusalem Artichoke Risotto</b>	16.00	<b>Honey Roasted Duck</b>	19.50		
with parmesan shavings & rocket		Sesame seed, Szechuan pepper & lavender infused honey with roasted butternut squash, spinach & pink peppercorn jus			

**OFF THE GRILL**

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

Peppercorn Sauce, Béarnaise, Truffle Sauce, Chimichurri Sauce

**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>Buttered New Potatoes</b>	4.00
<b>Spinach with Chilli &amp; Garlic</b>	4.00	<b>Mash</b>	4.00	<b>Tomato, Onion &amp; Basil Salad</b>	4.00
<b>Kale with Roasted Squash</b>	4.00	<b>Flat Mushrooms &amp; Garlic</b>	4.00	<b>Green Salad</b>	4.00
<b>Cauliflower Gratin</b>	4.00			<b>Rocket, parmesan &amp; balsamic salad</b>	4.00

Dishes may contain Allergens, please speak to your server  
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