

## To Finish

Rhubarb & Apple Crumble  
with rum & raisin ice cream 6.50

Caramel Tart  
with vanilla ice cream 6.50

Sticky Toffee Pudding  
with toffee sauce & clotted cream 6.50

Dark Chocolate Fondant  
with peanut butter ice cream &  
chocolate soil 7.50

Vanilla Pannacotta  
with plum compote & plum  
ice cream 6.50

Ice Cream & Sorbet Selection 6.00  
Homemade

## Individual Baked Camembert

Served with homemade water biscuits, dried fruit  
bread, grapes & fig jam 9.50

## After Dinner Drinks

Filter Coffee Selection 2.00 per person  
(Colombian, Kenyan, illy – Italian)

Tea Selection 3.50  
(English Breakfast, Jasmine, Superfruit,  
Green Tea  
with Mint, Chamomile, Earl Grey, Fresh  
Mint)

Espresso Martini 9.00

Liqueur Coffees 6.50  
(Jameson, Cointreau, Baileys,  
Amarula, Kahula, Frangelico)

Affogato Coffee 4.00

## Dessert Wines

Vistamar Late Harvest Moscatel,  
24.00

Chile - Straw yellow in colour, with  
golden highlights. Aromas of white  
flowers, peach, apricots and quince.

125ml Glass 4.70

Elysium Black Muscat,  
27.00

California - Virtually black in colour, with  
a rose-like aroma, very intense on the  
palate and full of fantastic rich velvety  
fruit.

ADDITIONAL SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL

NO.12 WATERHOUSE LANE KINGSWOOD SURREY KT20 6EB  
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