

To Finish

Rhubarb & Apple Crumble
with vanilla ice cream 6.50

Caramel Tart
with praline ice cream 6.50

Sticky Toffee Pudding
with toffee sauce & clotted cream 6.50

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

Vanilla Pannacotta
with plum compote & plum
ice cream 6.50

Ice Cream & Sorbet Selection 6.50
please ask your server for flavours – Choose 3

Individual Baked Camembert

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

After Lunch 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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