

## Pick N Mix

**Homemade Duck Spring Roll - 4.00**

with ponzu emulsion

**Warm Bread – 3.50**

with truffle butter

**Sharing Nibbles Platter - 10.50**

**Smoked Ham Hock Croquettes – 3.00**

**Mini Fishcakes – 3.50**

with citrus mayonnaise

**Marinated Olives – 3.50**

## On the Side

Mash

Roasted Heritage Carrots & Parsnips

Broccoli with Chilli & Garlic Hand Cut Chips

Sauteed Spring Greens

Truffle Crushed Potatoes

Cauliflower Gratin

Green Salad

Rocket, Parmesan &

balsamic salad

**ALL SIDES 4.00 EACH**

## To Start

**Searred Mackerel Fillet – 8.00**

with quince jelly, caviar, crème fraiche & herb salad

**Scotch Duck Egg – 7.50**

with curry mayonnaise

**Warm Goats Cheese & Figs – 6.50**

golden cross goats cheese with roasted figs, fig chutney & brioche crumb

**Crispy Hens Egg – 6.50**

with red pepper "ketchup", artichokes, parmesan & rocket

**Tempura Prawn Skewers – 10.50**

with chilli jam & raw Asian salad

**Smoked Salmon – 7.50**

with marinated beetroots & turnips, avocado & raspberry coulis

**Haggis & Black Pudding "Bon Bons" - 8.00**

with roasted tomato & paprika mayonnaise

**Braised Pig Cheeks – 7.00**

with chorizo & white bean stew

## The Main

**Shepherds Pie - 16.50**

Braised lamb shoulder with heritage carrots & parsnips

**Beer Battered Haddock - 15.00**

with pea puree, tartar sauce & hand cut chips

**Celeriac & Truffle Risotto - 16.00**

with rocket & parmesan shavings

**Herb Crusted Cod - 19.00**

with crushed new potatoes, heritage carrots, spring greens & white wine cream sauce

**Cauliflower "Steak" - 16.50**

with basil puree, charred onion petals & mash

**Roasted Corn Fed Chicken - 17.50**

with salt baked celeriac, pea puree, spring greens & truffle jus

**Confit Pork Belly & Scallops - 19.50**

with red wine braised lentils, BBQ spring onions & red wine jus

**Pan Fried Sea Bream - 18.50**

with tomato, olives, basil, new potatoes & olive oil

Dishes may contain allergens, please speak to your server

# Special Starters

## Pan Fried Scallops – 9.50

with pea puree, black pudding & pea shoots

## Warm Heritage Carrot Salad – 6.50

with buffalo mozzarella, herb salad & caraway seed oil

# Special main

## Roasted Cumbrian Pork Cutlet – 18.00

with carrot & anise puree, spring greens & mash

## Chargrilled Bavette Steak – 17.50

with celeriac puree, roasted cauliflower, parsley oil & truffle sauce

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## Off The Grill

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

### 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 the 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 ... its delicious!

### 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.

### Sauces £2 supplement

Peppercorn, Bernaise, Truffle Sauce, Fois Gras Butter

## Cote Du Boeuf

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

Please allow chef 45 minutes to cook this medium

rare – more time if need for more cooked.

£65.00

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NO12 WATERHOUSE LANE KINGSWOOD SURREY KT20  
WWW.NO12RESTAURANT.CO.UK  
01737 351 157