

..... *SOMETHING TO NIBBLE*

Duck Spring Rolls
4.00
with Ponzu Emulsion

Warm Bread with Truffle Butter 3.50

Sharing Nibbles Platter 10.50
(1 of each of the above nibbles)

Pig Cheek "Nuggets"
3.50 with Smoked Mayonnaise

..... *TO START*

Goats Cheese & Red Onion Croutes 3.00

Stuffed Courgette Flower
7.00
Truffle ricotta stuffed courgette flower with mushroom puree & herb salad

Braised Ox Cheek Croquette
7.50
with mustard mayonnaise, pickled walnut &

Chargrilled Octopus
8.50
with saffron aioli & herb salad

Tempura Prawn Salad
10.50
with chili jam, noodles, coriander & Asian dressing

Scotch Duck Egg
7.00
with curry mayonnaise

Salt & Pepper Squid
7.50
with chilli jam & crème fraiche

Crispy Hens Egg 6.50

..... *THE MAIN*

Chicken & Bacon Salad
15.00
with English lettuce, blue cheese & avocado

Pan Fried Sea Trout
18.00
with heirloom tomatoes, lemon oil, black olive crumb & pea shoots

Roasted Lamb Rump
19.50
with yellow courgette puree, heritage carrots, BBQ spring onions & truffle sauce

Beer Battered Haddock
15.50
with pea puree, tartar sauce & hand cut chips

Miso Glazed Aubergine 16.50
with pak choi, noodles, pickled ginger & Asian dressing

Crab Linguini
9.00/17.50

Pea & Asparagus Risotto

Honey Roasted Duck Breast 19.00
with roasted heritage beetroots, smoked

OFF THE GRILL

Served with hand cut chips, confit plum tomatoes 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

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

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!

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

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

All our beef is sourced from the Lake District Farmers
www.lakedistrictfarmers.co.uk

..... *ON THE SIDE*

Courgette Fries
4.00

Hand Cut Chips
4.00

Minted New Potatoes
4.00

Broccoli with
4.00 Chilli & Garlic

Steamed Spinach
4.00

Roasted Heritage Beetroot 4.00
Goats Cheese & Pine Nut

Sweet Potato Fries
4.00

Dishes may contain Allergens, please speak to your server

Rocket, Parmesan &
4.00

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