

Pick & Mix

Duck Spring Roll - 4.00 (DF)
with ponzu emulsion

Warm Bread – 3.50
with truffle butter

Marinated Olives – 3.50 (V) (Ve) (GF, DF)

Pig Cheek “Nuggets” - 3.50 (DF)
with smoked mayonnaise

Sharing Nibbles Platter - 10.50
One each of the above

To Start

Potted Chicken & Ham – 8.50 (*GF, *DF)
with spiced plum chutney & toast

Wild Mushroom Arancini– 7.00 (V)
with truffle mayonnaise & rocket

Jerusalem Artichoke Orecchiette Pasta – 6.50 (V)
with artichoke crisps

Salmon & Smoked Haddock Fishcake – 8.00 (DF)
with poached egg & kedgeree mayonnaise

Monkfish “Scampi” – 9.50 (DF)
with parsley & garlic mayonnaise

Homemade Crumpet– 8.50
with truffle butter & braised short rib

Vegan Sausage Rolls - 7.00 (Ve)
with dill emulsion

Vegan Salad - 7.00 (Ve) (GF)
with avocado mousse, pickled beetroots, rocket & pine nuts

Black Pudding & Duck Egg – 7.50 (DF)

The Main

No.12 Sausage & Mash – 15.00
with madeira onion gravy

Beer Battered Haddock - 15.50 (DF)
with pea puree, tartar sauce & hand cut chips

Rigatoni Pesto Pasta - 15.00 (V) (*GF)
with basil pesto, olives, pine nuts & cherry tomatoes

No.12 Thai Fish Curry – 20.50 (GF, *DF)
Seabass & tiger prawn Thai green curry with wild rice

Pan Fried Cod – 19.00
with crayfish risotto & lobster bisque

Roasted Pork Fillet - 19.50 (GF, *DF)
Pork fillet wrapped in bacon with burnt apple puree, roasted gem lettuce & braised lentils

Braised Lamb Shoulder – 19.00 (GF, DF)
with pea & truffle puree, BBQ spring onions & roasted butternut squash

Roasted Cauliflower “Steak” – 16.50 (V) (GF) (VE)
with butternut squash puree, charred onions & kale

Red Lentil Chilli Con Carne – 15.00 (Ve) (GF)

On the Side

Mash (GF)

Savoy Cabbage with Roasted Hazelnuts (GF, *DF)

Sweet Potato Fries (DF)

Hand Cut Chips (GF, DF)

Sautéed Mushrooms GF, *DF)

New Potatoes (GF, *DF)

Rocket, Parmesan & Balsamic Salad (GF)

ALL SIDES 4.00 EACH

Off the Grill

Flat Iron 200g – 18.00 (GF, DF)
Cut from the shoulder with bundles of flavour. Best to have medium rare otherwise it is prone to becoming tough.

Fillet 220g - 32.00 (GF, DF)
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 (GF, DF)
Chefs favourite, eye of fat running through the meat, which when cooked melts & adds amazing flavour & stunning marbling.
Chef recommends medium rare.

All served with Hand Cut Chips, Confit Plum Tomatoes & One Sauce.

Sauces

Peppercorn (GF), Béarnaise (GF), Truffle Sauce (GF, DF), Chimichurri Sauce (GF,

Desserts

Lemon & Rosemary Posset - 6.50 (GF)
with berry compote & oat crumb

Sticky Toffee Pudding - 6.50
with caramel sauce & clotted cream

Homemade Ice Cream & Sorbet - 6.00
ask your server for available flavours
(choose any 3)

No.12 Chocolate Brownie – 7.50
with baileys ice cream

Brown Sugar Roasted Pineapple - 6.50 (GF, DF)
with raspberry sorbet

Apple & Blackberry Crumble - 6.50
with rum & raisin ice cream

Vegan Choc Chip Cookies - 6.50

Vegan Blackberry & Pear Crumble - 6.50
with raspberry sorbet

DESSERT WINES

Vistamar Late Harvest Moscatel Chile 125ml 4.75.
Straw yellow in colour, with golden highlights. Aromas of white flowers and peach, apricots and quince

Elysium Black Muscat California 125ml 4.75.
Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich, velvety fruit

HOT DRINKS

Tea Selection - 3.50
English breakfast, Jasmine, Superfruit, Green Tea with Mint, Chamomile, Earl Grey, Fresh Mint

Filter Coffee Selection - 2.00
Colombian, Kenyan, Italian, Decaf

COCKTAILS

No.12 Negroni – 10.00
Sipsmith Lemon Drizzle Gin with Aperol and a hint of lavender

Lost in Kingswood – 10.00
Sailor Jerry rum mixed with pineapple, vanilla and honey

Old Fashioned – 9.00
Bourbon infused slowly with sugar and angostura bitters

Espresso Martini - 9.00
Vodka combined with coffee liquor and a healthy measure of fresh espresso

Liqueur Coffee - 6.50

(Jameson, Cointreau, Baileys, Amarula, Kahlua, Tia Maria, Frangelico)

Affogato Coffee - 4.00
Espresso with homemade Vanilla ice cream **(add a Liquor for £2.50)**
Baileys, Kahlua, Frangelico, Amarula)

Subject to availability. Please ensure you discuss any food allergies or intolerances with the wait staff before ordering
Discretionary Service Charge of 10% Will be Added to Your Bill

GF= Gluten Free, DF = Dairy Free, *GF= Can be Gluten Free, Ask Your Server, *DF= Can be Dairy Free, Ask Your Server