number twelve Restaurant d Bar

A LA CARTE MENU

NUMBER TWELVE RESTAURANT AND BAR

Mango and lemon sorbets

APPETISERS		MAINS	
ARTISAN BREADS VG	£2,95	BLACK INK RISOTTO GF	£18,50
Balsamic, extra virgin olive oil		Squid ink, chorizo, king prawns and octopus	
MIXED OLIVES VG, GF	£3,95	GNOCCHI WITH GORGONZOLA & WALNUTS V	£16,95
House mixed olives		Gorgonzola, broccoli and roast squash	210,33
CHICKPEA PURÉE	£4,00		C10 E0
Mediterranean houmous with toasted flatbread		BEER BATTERED COD	£19,50
LENTIL SOUP VG, GF	£7,00	Pea puree, hand-cut chips, tartar sauce and lemon	
Winter vegetable and lentil soup		MUSHROOM AND LEEK RISOTTO VG	£17,50
BEEF MINESTRONE	£8,50	Miso roast aubergine, leeks, and wild mushrooms	
Braised beef rib and vegetable soup		SPAGHETTI NAPOLI FRESCA V	£16,95
CAESAR SALAD Anchovies parmesan dressing, gem lettuce, olive crostini,	£7,00	Fresh egg pasta spaghetti, vine tomatoes, chillies and Reggiano Parmesan	
hens' eggs Add:		SLOW BRAISED LAMB SHANK GF	£26,50
 Grilled chicken £2.50 King prawns £2.50 Avocado and artichokes £2,00 		Cream of Montgomery cheese, purée potatoes and red wine jus	
SMOKED SALMON GF Scottish salmon, capers, crème fraiche, keta caviar, lemon	£9,50	BURGERS	
HAM HOCK AND PICKLES	£8,50	All burgers served in a brioche bun with vine tomatoes,	
Ham hock terrine, spiced apricot and peach compote		apple and mustard relish, pickle gherkins, fried onions, mature British cheddar, coleslaw salad and a side of fries	
CRAB ARANCINI	£9,50	mature british cheduar, colesiaw salad and a side of fries	
Devonshire crab arancini with spiced apple fennel		GRASS-FED GOURMET BEEF	£17,50
		GRILLED CHICKEN	£17,50
SIDES AND SALADS		VEGETARIAN BURGER	£17,50
HAND CUT CHIPS	£4,95	V DODINAMIN DONODA	
TRUFFLE AND PARMESAN FRIES	£4,50		
BROCCOLI, FINE BEANS, CHILLI, AND GARLIC GF	£4,50	GRILL	
BULGUR WHEAT, MINT, FETA CHEESE, FINE BEANS AND POMEGRANATE V	£5,50	Includes a choice of one sauce, grilled portobello mushrooms, tomatoes, watercress and rocket	vine plum
ROCKET MIXED LEAVES, AVOCADO, TOMATOES	£4,50	tomatoes, watercress and rocket	
AND BALSAMIC SALAD GF, VG		CHOOSE FROM A SELECTION OF SAUCES:	
DESSERTS		Brandy cream peppercorn sauce Tarragon béarnaise sauce	
BANANA TART	£7,95	Red wine blue cheese sauce	
Butterscotch sauce and rum and raisin ice cream	נק סל	Tomato, shallot, and chilli salsa	
CHOCOLATE GANACHE Poached pear and berries	£7,95		
APPLE AND BLACKBERRY CRUMBLE	£6,95	GRASS FED 21-DAY AGED RIBEYE 220G	£28,00
English cream custard	,	GRASS FED 21-DAY AGED SIRLOIN 220G	£22,95
PASSION FRUIT MASCARPONE CHEESECAKE	£6,95	ROSEMARY & LEMON CORN-FED CHICKEN 220G	£14,50
Almond biscuit crumb CHEESE PLATE	t0 20		£21,50
Gorgonzola, Taleggio, goats' cheese	£9,50	POMEGRANATE GLAZED LAMB CHOPS X 3	,
Montgomery apple and celery relish, water biscuits SELECTION OF PURBECKS ICE CREAM + SORBET	£7,95	GRILLED SCOTTISH SALMON 220G	£21,50
Rum and raisin, vanilla pod, vegan chocolate, strawberry Mango and lemon sorbets			

(GF) Gluten-Free, (VG) Vegan, (V) Vegetarian