

NUT FREE

CC – Potential for cross contamination

NOCELLARA OLIVES £6

World class olives served chilled. (cc)

PICKLES & PRESERVES £6

A selection of seasonal pickled, brined and preserved produce.

WASABI PEAS £4.5

A fragrant spiced snack (cc)

BAKED CAMEMBERT £17

Baked camembert, maple & olive oil, caramelised onion chutney, crispy rosemary & toasted bread. (cc)

Sharing Plates

We recommend 3 - 4 dishes per person, order to share

BATTERED BRUSSELS £8

Brussels fried in a spiced batter, with a gochujang mayonnaise, fresh lime & turmeric pickled fennel. (cc)

WINTER GREEN VELOUTE £8.5

Roasted Jerusalem artichokes with a winter green velouté, dill oil & artichoke crisps.

WINTER SQUASH CARPACCIO £8

Slow roasted winter squash thinly sliced with a pumpkin seed puree, pickled ribbons of cucumber, mustard seed & baby mustard frills.

CHARRED PEAR SALAD £7.5

Dressed endives with charred pear, gorgonzola cheese & fresh oregano. (cc)

DIPPING BREAD £4

Something to mop up all those delicious sauces!!

LOADED FESTIVE FLATBREADS £9

Toasted flatbreads finished in the pizza oven with melted brie, caramelised red onion chutney, orange zest & crispy sage.

VANILLA & PARSNIP RISOTTO £8.5

Black truffle, vanilla & roasted parsnip risotto, finished with bronzed fennel tops.

AUBERGINE & GOCHUJANG £8

Aubergine fondants cooked slow and low, with a fresh gochujang & carrot puree with toasted sesame.

HERITAGE MAPLE CARROTS £7.5

Maple & rosemary glazed heritage carrots, with a confit garlic puree, pickled cranberry & crispy shallots.

NO. TWELVE ROASTIES £7

Crispy roasted potatoes with crushed garlic & rosemary, served with a fresh dill yoghurt & clementine shred.

Desserts

SPICED PEAR £8.5

French meringue, citrus cream, lavender & herb syrup, roasted pear.

SEASONAL SORBET £5

A seasonal sorbet with freeze dried raspberries.

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen