

GLUTEN FREE

NOCELLARA OLIVES £6

World class olives served chilled.

SMOKED ALMONDS £4.5

Roasted & smoked almonds.

PICKLES & PRESERVES £6

A selection of seasonal pickled, brined and preserved produce.

WASABI PEAS £4.5

A fragrant spiced snack

BAKED CAMEMBERT £17

Baked camembert, maple & olive oil, caramelised onion chutney, crispy rosemary & toasted gluten free bread.

Sharing Plates

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

WINTER GREEN VELOUTE £8.5

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

SWEET & SPICY £8

Cashew, rocket and basil pesto, sauteed fennel & radish, nectarines & crispy cashew chilli oil.

WINTER SQUASH CARPACCIO £8

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

CHARRED PEAR SALAD £7.5

Dressed endives with charred pears, gorgonzola cheese, gluten free croutons & fresh oregano.

LOADED FESTIVE FLATBREADS £9

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

VANILLA & PARSNIP RISOTTO £8.5

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

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 & toasted nuts.

SEASONAL SORBET £5

A seasonal sorbet with freeze dried raspberries.

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