

NO TWELVE

E L D O N C H A M B E R S

100% Plant based

Dishes are designed to be shared between the whole table

Designed and hand crafted by Ritchie Stainsby, Head Chef.

Support local, support independent.

**EST. 2017**

## **Lunch set menu**

£35

(Served 12-4pm Thursday – Saturday)

Sharing for two:

2 snacks

4 plates

Note: deal does not include the Baked Camembert

Vouchers cannot be used in conjunction with any deals.

Not all ingredients are listed on the menu so please make your server aware of any allergies or food intolerances.

## **Snacks**

*A little snack while you order*

### **NOCELLARA OLIVES £6**

*World class olives served chilled.*

### **SMOKED ALMONDS £4.5**

*Roasted & smoked almonds*

### **WASABI PEAS £4.5**

*A fragrant spiced snack to set the tone for the rest of the meal.*

### **PICKLES & PRESERVES £6**

*A selection of seasonal pickled, brined and preserved produce.*

### **BAKED CAMEMBERT £17**

*Baked camembert with maple & olive oil, finished with caramelised onion chutney, crispy rosemary & toasted focaccia. (Perfect for sharing as a starter)*

## **Sharing Plates**

*We recommend 3 - 4 dishes per person & ordering to share. Please note: dishes will be served as and when they are ready.*

### **BATTERED BRUSSELS £8**

*Brussels sprouts fried until crispy in a spiced batter, with a gochujang mayonnaise, fresh lime & turmeric pickled fennel.*

### **WILD MUSHROOM MEATLOAF £9.5**

*Wild mushroom & walnut loaf, pickled cranberries, crispy sage, served with a rich onion & miso gravy.*

### **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, stone fruit & crispy cashew chilli oil.*

*\*STAFF FAVOURITE\**

### **DIPPING BREAD £4**

*Something to mop up all those delicious sauces!!*

### **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**

*Elderflower dressed endives with charred pears, gorgonzola cheese, 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.*

### **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**

### **CHOCOLATE BRAMBLE £8**

*Chocolate sponge, ganache, hazelnut pastry, mascarpone, caramel & blackberry sorbet.*

### **SPICED PEAR £8.5**

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

### **SEASONAL SORBET, ICE CREAM & GELATO £5**

*Seasonal choice of our house frozen delights, (check with your server).*