

NO TWELVE

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

Our menu is designed to be shared by the whole table; each dish is served when it's ready

SNACKS & SHARING

Maple and paprika nuts £4

Maple & smoked paprika house roasted nuts

Bread Selection £5.5

Seasonal bread selection served with herb butter, olive oil & balsamic

House Pickles £3.75

Seasonal veg, cured in our signature juniper, orange & rosemary liquor

Nocellara Olives £4

Giant Sicilian olives, simply served chilled.

Faux Camembert £12.50

Baked camembert with crispy onions, rosemary & maple, served with toasted ciabatta

Cheese Plate £14

Stilton, brie, truffle, smoked paprika & farmhouse cheddar.

Served with crackers, quince, cherry & beetroot mostarda, Eldon Chambers pickle, candied pecans & black winter truffle glaze.

Meat Plate £11

Caper berries, pepper pearls & pickled fennel, maple glazed prosciutto, finocchiona salami & truffle and sage turkey.

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TASTING PLATES

Garden Verrine £7.5

*Layers of velvety pea mousse, pea & lovage salsa & garden herb cream.
Finished with smoked pangrattato breadcrumbs.*

Cauliflower Tart Fine £7

*Puff pastry layered with spiced cauliflower, caramelised cauliflower puree,
pickled golden sultanas, finished with local crispy kale.*

Artichoke & Enoki £7.5

*Artichoke & garlic pomme puree, roasted artichoke, red wine jus & crispy enoki
mushroom.*

Brie & Brioche v3 £9.50*

*House brioche, glazed in butter, topped with a smoked rhubarb & walnut jam,
melted creamy Brie and finished with fresh thyme & lemon balm.*

Teriyaki Skewer £7

*Glazed tofu teriyaki skewer, topped with spring onion & crispy onion. Served
with a fragrant garlic & chilli dip.*

Roots & Mole £7

Roasted local beets & squash, beetroot mole sauce, oregano & lemon cream.

Roast Plum & Barley £7.5

*Maple & thyme roast plum, local kale, English barley, dressed with a smoked
paprika oil. Finished with Gorgonzola & toasted pine nuts.*

Fresh/Fermented £6.5

*A sensational salad of spring onion & fennel sauerkraut, cucumbers, Granny Smith,
baby gem & watercress.*

Miso & Paprika Leeks £6.5

Charred leeks tossed through miso & paprika butter, finished with toasted almonds

Parmentier Potatoes £4.5

Garlic and rosemary laced potatoes, finished with flaked salt

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DESSERTS

Lemon £7

Pistachio sponge, lemon gel & Italian meringue with basil & lemon balm.

Cherry £7

Frangipane, brandy infused cherries, tarragon, fennel & vanilla ice cream.

Chocolate £7

Chocolate & sea salt ganache, citrus sponge, passion fruit & passion fruit ice cream.

Petit fours

*A selection of after dinner chocolates
2 for £5.00 4 for £9.00 6 for £12.00*

- Pear & Cardamom*
- Bonfire Toffee*
- Sour Cherry*
- Mandarin*
- Chilli & Mango*
- Mint Biscuit*

LUNCH OFFER

(Served 12-4pm Thurs & Fri)

Choose one snack & two tasting plates for £17.50

Dishes marked * are subject to £2.00 surcharge. Camembert, cheese & meat plate not included.

*Food Allergens: Please speak to our staff about the ingredients in your meal when making your order.
Not all ingredients are listed on the menu. If you have any concerns about allergens – please email us before booking a table.
no12nottingham@gmail.com*

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HOT DRINKS

Espresso £2.10
Americano £2.30
Flat white £2.80
Cappuccino £2.90
Macchiato £2.30
Latte £2.90
Mocha £3.20

Hot Chocolate £3.30

English breakfast £2.60
Earl Grey £2.60
Green tea £2.90
Darjeeling £2.90
Jasmine tea £3.10
Peppermint £2.60
Rooibos £2.60

Iced Latte £3.20

All drinks come with the choice of oat, coconut, almond or soya milk