

Our menu is designed to be shared by the whole table; each dish is served when it's ready. Everything on this menu is 100% Vegan & Plant Based

SNACKS

Smaller dishes perfect to eat alongside a couple of drinks before you start your meal

Tuxford Mill Bread £4.50

Linseed & sesame loaf with whipped sesame & miso butter, quince jelly & nahm jim cauliflower puree.

Maple and Paprika Nuts £5.00

A selection of our maple & smoked paprika house roasted nuts.

House Pickles £4.00

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

Nocellara Olives £6.00

Giant Sicilian olives, simply served chilled.

English Sushi £5.50

Our twist on the Japanese classic, with pearl barley, English mustard, charred spring onions and pickled cherries wrapped in inari soaked in a dashi stock.

SHARERS

Larger dishes designed to be shared between the whole table. Perfect to be eaten as starters or alone for a lighter lunch.

Cheese Selection £12.50

Stilton, brie & truffle, served with crackers, pickled walnuts, quince jelly & Eldon Chambers pickle.

Faux Prosciutto & Melon £10.50

Our house-made prosciutto with a watermelon salsa, sun blush tomatoes, honeydew, caperberries, lavender honey & fresh mint.

Faux Camembert £14.00

Baked camembert with crispy onion, rosemary & maple, served with toasted ciabatta.

TASTING PLATES

The tasting plates vary in size but are smaller dishes similar to tapas, we recommend 2-3 dishes per person.

Asparagus & Prosciutto £9.00

*Local mixed asparagus, in a split sauce of horseradish & truffle cream & fresh chive oil.
Finished with our house-made crispy prosciutto.*

Heritage Tomato Tart £7.00

*A beautifully fresh, summer tart with confit heritage tomatoes, whipped garlic gorgonzola,
fresh English radish, tarragon, dill & tomato crisps.*

Bbq Miso Hispi £6.00

*Charred hispi cabbage glazed in a rich miso bbq sauce. Simply finished with burnt lemon &
roasted pistachio.*

Wholegrain Croquettes £8.00

*Mustard, potato & chive croquettes, with a light watercress & pea puree, finished with quick
pickled shallot rings & a charred spring onion jus.*

Brie & Brioche v6 £8.00

*Toasted house brioche with a salsa of shallot, coriander, lime & pineapple. Finished with
melted brie & caramelised pineapple.*

Summer Green Wontons £6.50

*Crispy fried wontons with fragrant pea, cabbage, shallot & herb filling. Poached in a dashi
broth & finished with a spiced nahm jim oil.*

Red Wine Heritage Carrots £7.50

*Local Nottinghamshire carrots, poached in red wine & beetroot & glazed with beetroot
molasses. Finished with fresh mint, almond yoghurt, pearl barley, orange & toasted almonds.*

Summer Squash & Stilton Salad £7.00

Roasted local squash with mixed leaves, pickled sweet red peppers, stilton & white balsamic.

Chestnut & Shitake £7.50

*Garlic butter sauteed mixed mushrooms, finished with a teriyaki & toasted sesame glaze.
Served with a miso & caramelised onion puree.*

Parmentier Potatoes £5.50

Garlic and rosemary laced potatoes, finished with flaked salt.

DESSERTS

Banana & Miso £6.00

Chocolate & miso ganache, brulee banana, vanilla ice cream, coffee sponge & hazelnut brittle

Strawberry & Basil £6.00

Crispy pastry, fresh strawberry, basil sorbet, whipped mascarpone & finished with a beautiful vanilla/Nicholas Alziari oil.

Seasonal Sorbet & Gelato £3

Two scoops of our homemade ice creams. Ask your server for our seasonal flavours.

LUNCH OFFERS

(Served 12-4pm Thurs & Fri)

Individual

Choose one snack and two of the tasting plates for £20.00

Sharing for two

Choose one snack, one sharing dish & two tasting plates for £32.00

*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*

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 or soya milk