

# TWELVE

AT THE MEWS  
CANTEEN • BAR

## SMALL PLATES

WE RECOMMEND 3 OF OUR PLATES PER PERSON FOR THE BEST TWELVE EXPERIENCE

SIAN'S FAVOURITE - 17  
FILLET STEAK | TENBY LOBSTER THERMIDOR (GF)

PATATAS BRAVAS - 7.5  
TRIPLE COOKED POTATOES | BRAVAS SAUCE | AIOLI (V) (GF)

CHICKEN - 8.5  
MARINATED CHICKEN THIGH | SRIRACHA MAYO | PICKLES | CORRIANDER

SEA BASS - 12  
SOY | HONEY | CHILLI | SESAME | CORRIANDER | LEEK

HALLOUMI FRIES - 7  
CAJUN MAYONNAISE (V) (GF)

TWELVE SALAD - 7  
ROAST PEPPERS | FETA | SMOKED BACON (GF)

CHICKEN WINGS - 9  
MARINATED WINGS | BBQ | AIOLI (GF)

CHICKEN KATSU CURRY\* - 8  
GARLIC RICE | KATSU SAUCE | SPRING ONION

CAULIFLOWER KATSU CURRY\* - 8  
GARLIC RICE | KATSU SAUCE | SPRING ONION (V) (VE)

RIGATONI - 8  
SUN-DRIED TOMATO | ROAST PEPPER | WHITE WINE CREAM

LAZY COW BURGER - 9  
4OZ PATTY | CHEDDAR OR BLUE CHEESE | TWELVE'S BURGER SAUCE

LAZY PLANT BURGER\* - 9  
SPICED VEGAN MAYONNAISE (VE)

TIGER PRAWNS\* - 11  
GARLIC BUTTER | HINT OF CHILLI | CIABATTA

## EXTRA

TWELVE'S SIGNATURE BRUSCHETTA - 6  
TOMATO | RED ONION | BALSAMIC (V) (VE)

SKINNY FRIES - 4 V VE GF  
ADD CHEESE +£1

GARLIC LOAF V - 5  
ADD CHEESE +£1 | ADD BACON BITS +£1

BAKED CIABATTA LOAF - 4  
BALSAMIC | OLIVE OIL (V) (VE)

PERELLO OLIVES - 5  
(V) (VE) (GF)

## SOMETHING SWEET

STICKY TOFFEE PUDDING - 7.5  
BUTTERSCOTCH SAUCE | ICE CREAM (V)

CHOCOLATE GANACHE - 7.5  
SALTED CARAMEL ICE CREAM | TWELVE'S HONEYCOMB (V) (GF)

BELGIAN WAFFLE - 7  
VANILLA ICE CREAM | TOFFEE SAUCE (V)

CHEESEBOARD - 11  
STILTON | BLACK BOMBER | RED DEVIL | RED ONION MARMALADE | BUTTER GARNISH (V)  
COMPLIMENT YOUR CHEESEBOARD WITH A GLASS OF PORT + £4.5

AFFOGATO - 7  
HOT ESPRESSO | VANILLA ICE CREAM V VEO GF

SORBET - 6  
LEMON | MANGO | BLACKCURRANT V VE GF  
(ALL THREE FLAVOURS +£1)

ASK OUR TEAM FOR THE  
HOMEMADE VEGAN OPTION...



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## SAUCES

BBQ SAUCE - 1

SWEET CHILLI SAUCE - 1

SRIRACHA MAYO - 1

GARLIC AIOLI - 1

## ALLERGENS

PLEASE INFORM OUR TEAM OF ANY ALLERGIES OR INTOLERANCES THAT WE MAY NEED TO BE AWARE OF

VEGAN (VE)

VEGETARIAN (V)

GLUTEN FREE (GF)

VEGAN OPTION (VEO)

VEGETARIAN OPTION (VGO)

\*WE CAN MAKE THIS GLUTEN FREE

## SIGNATURE SERVES

**TWELVE ESPRESSO MARTINI -**  
ALL THE FOUNDATIONS OF AN ESPRESSO MARTINI WITH A SPECIAL TWELVE TWIST

**APEROL SPRITZ - 12**  
A REFRESHING BLEND OF PROSECCO, APEROL & A SPLASH OF SODA GARNISHED WITH FRESH ORANGE

**GREY GOOSE FIZZ - 13**  
GREY GOOSE VODKA MIXED WITH FRESH LIME JUICE, ELDERFLOWER CORDIAL & TOPPED WITH SODA

**LIMONCELLO SPRITZ - 13**  
LIMONCELLO MIXED WITH INVINO PROSECCO TOPPED WITH SODA

**MARGARITA - 13**  
TEQUILA SHAKEN WITH LIME JUICE, TRIPLE SEC AND SWEETENED WITH SUGAR SYRUP WITH A SEA SALT RIM

## MOCKTAILS

**CUCUMBER & ELDERFLOWER SPRITZ - 5.5**  
FRESH CUCUMBER & LIME MIXED WITH ELDERFLOWER CORDIAL, TOPPED WITH SODA

**VIRGIN LIMONCELLO SPRITZ - 5.5**  
LEMON JUICE MIXED WITH FRESH LEMON TOPPED WITH LEMONADE

## FINE WINES

**SAUVIGNON BLANC, RONGOPAI**  
125ML | 175ML | 250ML | 75CL  
£5.5 | £7.5 | £10 | £29  
Marlborough, New Zealand

**ALBARIÑO, YOU & ME**  
125ML | 175ML | 250ML | 75CL  
£6.5 | £8.5 | £11.5 | £33  
Rias Baixas, Spain

**PROVENCE ROSE, AIX**  
75CL | MAGNUM  
£37 | £70  
Provence, France

**WHISPERING ANGEL**  
75CL  
£45  
Provence, France

**RIOJA CRIANZA, SOLAR VIEJO**  
125ML | 175ML | 250ML | 75CL  
£6 | £8 | £11 | £32  
Rioja, Spain

**VAL POLICELLA METODO RIPASSO, TORRE DEL FALASCO - £37**  
Veneto, Italy