

TWELVE

AT THE MEWS

CANTEEN • BAR

SMALL PLATES

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

KATSU - 9

CHICKEN OR CAULIFLOWER (VE) | GARLIC RICE
SPRING ONION | KATSU SAUCE

SIAN'S FAVOURITE - 17

FILLET STEAK | TENBY LOBSTER THERMIDOR (GF)

POTATOES - 7.5

TRIPLE COOKED | WILD GARLIC MAYO | PARMIGIANO
REGGIANO (GF)

LAMB - 12

ASPARAGUS | PEA | FETA (GF)

TACOS - 9

PULLED PORK | SLAW | PICKLES | BBQ

HAKE - 12

MISO EMULSION | PURPLE SPROUTING (GF)

SCOTCH EGG - 9

PORK | CHORIZO | WILD GARLIC MAYO

TIGER PRAWNS* - 11

GARLIC BUTTER | HINT OF CHILLI | CIABATTA

HALLOUMI - 7.5

HOT WELSH HONEY | SESAME | PEANUT (V) (GF)

TWELVE SALAD - 7

ROAST PEPPERS | FETA | SMOKED BACON | SUNDRIED
TOMATO (GF)

RISOTTO - 8

PEA | ASPARAGUS | WILD GARLIC | PESTO | PARMIGIANO
REGGIANO

TWELVE BURGER* - 9

HOMEMADE 4OZ PATTY | CHEDDAR OR BLUE
CHEESE | TWELVE'S BURGER SAUCE

TWELVE PLANT BURGER* - 9

SPICED VEGAN MAYONNAISE (VE)

EXTRA

BRUSCHETTA - 6

TOMATO | RED ONION | BALSAMIC (V) (VE)

TWELVE FRIES - 4 V VE GF

RED SALT
ADD CHEESE +£1

GARLIC LOAF V - 5

ADD CHEESE +£1 | ADD BACON BITS +£1

BREAD - 4

BALSAMIC | PEMBROKE SHIRE RAPESEED (V) (VE)

OLIVES - 5

PERELLO OLIVES | LEMON OIL (V) (VE) (GF)

SOMETHING SWEET

CHOCOLATE - 7.5

GANACHE | HONEYCOMB | PRALINE ICE CREAM (V)(GF)

CHEESECAKE - 7.5

VANILLA | STRAWBERRY | WHITE CHOCOLATE

STICKY TOFFEE - 7.5

DATE SPONGE | BUTTERSCOTCH | CLOTTED
CREAM ICE CREAM (V)

WELSH CHEESEBOARD - 11

PERL WEN | BLACK BOMBER | RUBY MIST | BALSAMIC
ONION | BUTTER GARNISH (V)
COMPLIMENT YOUR CHEESEBOARD WITH
A GLASS OF PORT + £4.5

TWELVE AFFOGATO* - 7

HOT ESPRESSO | VANILLA ICE CREAM
BISCOFF CRUMB (V VEO)

SORBET - 6

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

ASK OUR TEAM FOR THE
HOMEMADE VEGAN DESSERT
OPTION...



SAUCES

BBQ SAUCE - 1

SWEET CHILLI SAUCE - 1

CHIPOTLE MAYO - 1.5

PEPPERCORN SAUCE - 3

RED WINE SAUCE - 3

GARLIC AIOLI - 1.5

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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

DRAGONFRUIT SPRITZ - 10

ERISTOFF VODKA, HINT OF DRAGONFRUIT & MANGO & SPLASH OF SODA

CARAJILLO - 12

THE SEXY COUSIN OF THE ESPRESSO MARTINI
COMBINING LICOR 43, FRESH ESPRESSO AND TEQUILA
SHAKEN OVER ICE WITH ZEST OF ORANGE

TWELVE ESPRESSO MARTINI - 14

ALL THE FOUNDATIONS OF AN ESPRESSO MARTINI
WITH A SPECIALTWELVE 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

MARGARITA - 13

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

SPICY MARGARITA - 14

CHILLI INFUSED TEQUILA SHAKEN WITH LIME JUICE,
TRIPLE SEC AND SWEETENED WITH SUGAR SYRUP
WITH A SPICED TAJIN RIM

NEGRONI - 13

EQUAL PARTS CAMPARI, TANQUERAY GIN & MARTINI
ROSSO STIRRED

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

RIOJA CRIANZA, SOLAR VIEJO

125ML | 175ML | 250ML | 75CL

£6 | £8 | £11 | £32

Rioja, Spain

VAL POLICELLA METODO RIPASSO,

TORRE DEL FALASCO - £37

Veneto, Italy

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