

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 | GARLIC & HERB MAYO | PARMIGIANO
REGGIANO (GF)

CHICKEN - 8.5

SATAY THIGH | PEANUT | CORRIANDER | CRISPY NOODLE

LAMB - 8.5

TWELVE'S KOFTA | SRIRACHA | LIME YOGHURT | PICKLED
CUCUMBER (GF)

MONKFISH - 12

SOY & HONEY MONKFISH | GINGER | CORIANDER | CRISPY
LEEK (GF)

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)

RIGATONI - 8

WHITE WINE SAUCE | SUN DRIED TOMATO | ROAST
PEPPER | PARMIGIANO REGGIANO (VGO)

TWELVE BURGER* - 9

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

TWELVE PLANT BURGER* - 9

SPICED VEGAN MAYO (VE)

TWELVE WINGS* - 8.5

BBQ | SMOKED GARLIC MAYO

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 | PEMBROKESHIRE RAPESEED (V) (VE)

OLIVES - 5

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

SOMETHING SWEET

CHOCOLATE - 7.5

GANACHE | RASPBERRY | RASPBERRY SORBET (V) (GF)

PANNA COTTA - 7.5

LEMON VERBENA | PEACH | SHORTBREAD

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

SRIRACHA MAYO - 1.5

SMOKED GARLIC MAYO - 1.5

GARLIC & HERB MAYO

TWELVE

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ALLERGENS FINE WINES

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 - 11

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

CARAJILLO - 13

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

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

SAUVIGNON BLANC, WHITEHAVEN

125ML | 175ML | 250ML | 75CL

£6.5 | £8.5 | £10 | £33

New Zealand, Marlborough

ALBARIÑO, YOU & ME

125ML | 175ML | 250ML | 75CL

£7 | £9 | £12.5 | £35

Rias Baixas, Spain

PROVENCE ROSE, PROMENADE

125ML | 175ML | 250ML | 75CL

£6.5 | £8.5 | £11.5 | £33

Provence, France

RIOJA CRIANZA, SOLAR VIEJO

125ML | 175ML | 250ML | 75CL

£6.5 | £8.5 | £11.5 | £33

Rioja, Spain

TRESCOY CHATEAUNEUF DU PAPE

75CL - £45

Rhone, France

MOCKTAILS

CUCUMBER & ELDERFLOWER

SPRITZ - 6

FRESH CUCUMBER & LIME MIXED WITH ELDERFLOWER CORDIAL, TOPPED WITH SODA

VIRGIN LIMONCELLO SPRITZ - 6

LEMON JUICE MIXED WITH FRESH LEMON

TOPPED WITH LEMONADE

VIRGIN DRAGONFRUIT SPRITZ - 6

HINT OF DRAGONFRUIT & MANGO WITH A SPLASH OF SODA