

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

FILLET STEAK - 13

FILLET STEAK | PURPLE MASH | CHIMICHURRI (GF)

ZUCCHINI - 8

COURGETTE FRITTERS | DIJON SMOKED PAPRIKA CREME
FRAICHE | PARMIGIANO REGGIANO (V)(VE)

TEMPURA COD BITES - 10

BLOSSOM SALSA | MIRIN GINGER GLAZE

HALLOUMI - 7.5

HOT HONEY | PISTACHIO CRUMB | PICKLED CHILLI (V) (GF)

RISOTTO - 8.5

LEMON | ASPARAGUS (V)(VE)(GF)

MEATBALLS - 8.5

GROUND CHICKEN MEATBALLS | TAHINI GARLIC CREAM
PISTACHIO GREMOLATA

TIGER PRAWNS* - 11

GARLIC BUTTER | HINT OF CHILLI | CIABATTA

TWELVE SALAD - 7

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

PORK - 9.5

PLUM MUSTARD SAUCE | SICHUAN CUCUMBER (GF)

TWELVE SLIDERS - 9

2X 2OZ HOMEMADE PATTIES | CHEDDAR CHEESE
TWELVE'S BURGER SAUCE

HALLOUMI SLIDERS - 8.5

CAJUN SEASONING | SWEET CHILLI MAYO (V)(GF)

CHICKEN - 9

GRILLED CHICKEN BREAST | CREAMY AVO SAUCE | MANGO
SALSA (GF)

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

SUNDRIED OLIVE OIL DIP* - 8

SUNDRIED TOMATO | OLIVES | BREAD (V)(VE)

OLIVES - 5

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

TWELVE

AT THE MEWS

CANTEEN • BAR

SOMETHING SWEET

BROWNIE - 7.5

VANILLA ICE CREAM | CHOCOLATE SAUCE | ORANGE (V)

PANNA COTTA - 7.5

WHITE CHOCOLATE PANNA COTTA | RASPBERRY COMPOTE (V)

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

GARLIC MAYO - 1.5

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 - 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

FINE WINES

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