

SMALL PLATES

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

SIAN'S FAVOURITE - 19
FILLET STEAK | TIGER PRAWNS | THERMIDOR SAUCE (GF)

KATSU * - 9.50
CHICKEN OR CAULIFLOWER (VE) | GARLIC RICE
KATSU SAUCE | SPRING ONION

TWELVE'S POTATOES - 8
ROASTED | DILL MAYO | PARMESAN (GF) (VO) (VEO)

TERIYAKI SALMON - 13
CHUNKY GUACAMOLE WITH A SPICY KICK

HALLOUMI - 8
HOT HONEY | PISTACHIO CRUSTED |
LIME & CHILLI GLAZE (V) (GF)

RIGATONI - 9
SPINACH PESTO | PINENUTS | ALMONDS

PAN FRIED DUCK BREAST - 14
SWEET POTATO FRIES | CHERRY SAUCE |
CHICKORY SALAD (GF)

MEATBALLS - 9.50
STICKY GLAZED BEEF MEATBALLS | GOCHUJANG AIOLI |
CUCUMBER | GREEN ONION | PEANUTS

TIGER PRAWNS* - 12
GARLIC BUTTER | HINT OF CHILLI | CIABATTA

TWELVE SALAD - 7.5
ROAST PEPPERS | FETA | SMOKED BACON | SUNDRIED
TOMATO (GF)

CALAMARI - 9
RADISH & PINEAPPLE FRESH SALSA | WASABI AIOLI

TWELVE SLIDERS * - 9.5
2X 2OZ HOMEMADE PATTIES | CHEDDAR CHEESE
TWELVE'S BURGER SAUCE

HALLOUMI SLIDERS* - 9
CAJUN SEASONING | SWEET CHILLI MAYO (V)

BUFFALO CHICKEN NUGGETS - 9
BLUE CHEESE DRESSING | TOSSED SALAD

SAUCES

DILL MAYO 1.5

GOCHUJANG AIOLI 1.5

BLUE CHEESE DRESSING 1.5

TWELVE
AT THE MEWS
CANTEEN • BAR

EXTRAS

BRUSCHETTA - 6
TOMATO | RED ONION | BALSAMIC (V) (VE)

TWELVE FRIES - 4
RED SALT (V) (VE) (GF)
ADD CHEESE +£1

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

OLIVES - 5.5
PERELLO OLIVES | LEMON OIL (V) (VE) (GF)

BAKED LOAF - 4
BALSAMIC | PEMBROKESHIRE RAPESEED (V) (VE)

SOMETHING SWEET

VERRINE - 7.5
CHOCOLATE | MIXED NUTS

PANNA COTTA - 7.5
MASCARPONE | ORANGE | FRESH FRUITS (GF)

STICKY TOFFEE - 7.5
DATE SPONGE | BUTTERSCOTCH | CLOTTED
CREAM ICE CREAM (V)

WELSH CHEESEBOARD - 12.5
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...



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

FRENCH 75 - 13

A CLASSIC COCKTAIL MADE WITH GIN, A REFRESHING CITRUS KICK AND BALANCED BY BUBBLES. ELEGANT AND EASY TO DRINK

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 SPECIAL TWELVE 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

ASK US ABOUT OUR COCKTAIL OF THE MONTH!

SAUVIGNON BLANC, WHITEHAVEN
125ML | 175ML | 250ML | 75CL
£6.5 | £8.5 | £11.5 | £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 | £8 | £11 | £32
Rioja, Spain

TRESCOY CHATEAUNEUF DU PAPE
125ML | 175ML | 250ML | 75CL
£9 | £12 | £16 | £46
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