

SMALL PLATES

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

SIAN'S FAVOURITE - 20.50
FILLET STEAK | LOBSTER | THERMIDOR SAUCE (GF)

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

TWELVE'S POTATOES - 8
TRIPLE COOKED | CONFIT GARLIC MAYO | PARMESAN (GF) (VO) (VEO)

TWELVE FISHCAKE - 9
COD AND SMOKED HADDOCK | DILL MAYO | PICKLED CUCUMBER

HALLOUMI - 8
HOT HONEY | CRUSHED PEANUTS |
SPRING ONION (V) (GF)

TAGLITELLE AGLIO E OLIO - 9
TALITELLE PASTA | GARLIC SAUCE | HINT OF CHILLI (VO)

PORK BELLY - 11
CRISPY PORK BELLY | BEETROOT PUREE | HERB FETA
MAPLE GLAZE (GF)

TWELVE'S CHICKEN WINGS* - 9.50
BBQ | BLUEBERRY AND HABANERO SAUCE

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

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

COD* - 13
BAKED COD LOIN | WARM TARTARE | PEA PUREE | BATTER SCRAPS | CURRY OIL

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

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

SAUCES

DILL MAYO 1.5

CONFIT GARLIC AIOLI 1.5

BLUEBERRY AND HABANERO 1.5

TWELVE'S BBQ SAUCE 1.5

TWELVE
AT THE MEWS
CANTEEN • BAR

EXTRAS

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

TWELVE FRIES - 4 (V) (VE) (GF)
CAJUN SEASONING
ADD CHEESE +£1

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

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

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

TWELVE HUMMUS* - 7
GRILLED PARDON PEPPERS | FLATBREAD (VE)

SOMETHING SWEET

DECONSTRUCTED CHEESECAKE - 7.5
VANILLA | STRAWBERRY | BASIL

TWELVE CHOCOLATE BROWNIE - 7.5
CHOCOLATE (LOTS) | BLACK VANILLA ICE CREAM

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 (VO)

*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