

SIGNATURE SERVES

SPECIAL ESPRESSO MARTINI

ALL THE FOUNDATIONS OF AN ESPRESSO MARTINI WITH A SPECIAL TWELVE TWIST

APEROL SPRITZ

A REFRESHING BLEND OF PROSECCO, APEROL & A SPLASH OF SODA GARNISHED WITH FRESH ORANGE

GREY GOOSE LE GRAND FIZZ

GREY GOOSE VODKA MIXED WITH FRESH LIME JUICE, ST. GERMAIN ELDERFLOWER LIQUEUR & TOPPED WITH SODA

LIMONCELLO SPRITZ

PREMIUM LIMONCELLO MIXED WITH OUR CAVATINA PROSECCO AND A SPLASH OF SODA WATER

TWELVE

AT THE MEWS

CANTEEN • BAR

SMALL PLATES

PERFECT FOR SHARING

SLOW ROASTED ALBERT BARTLETT POTATOES - 5.5

INFUSED POTATOES WITH SMOKED PAPRIKA, GARLIC & TURMERIC. FINISHED WITH CRACKED PEPPER & GARLIC SAUCE (GF) (VEO)

ROAST BUTTERNUT SQUASH & BLACK BEAN TACO - 7.5

WITH CUCUMBER SALSA (V) (VE)

HALLOUMI FRIES - 7

SERVED WITH GARLIC MAYONNAISE (V) (GF)

TWELVE SALAD - 6

SERVED WITH ROAST PEPPERS, FETA CHEESE & SMOKED BACON (GF)

SPICY PANKO COATED KING PRAWNS - 8

SERVED WITH UDON NOODLES & VEGETABLE SWEET CHILLI BROTH

GYOZA - 8

SPICED AUBERGINE & CASHEW NUT GYOZA WITH SWEET CURRY DIP (V)(VE)

PAN SEARED SCALLOPS - 11

WITH CRISPY BACON, BRAISED TOMATOES & PECORINO

LAZY COW BURGER - 9

2X 2oz BEEF PATTIES SERVED WITH CHEDDAR OR BLUE CHEESE (VEO)

CHICKEN KATSU CURRY* - 8

BREADED CHICKEN WITH STIR-FRIED GARLIC RICE, CURRY SAUCE AND SCALLIONS

SZECHUAN CHICKEN - 8

WITH ROAST PEPPERS & SOUR CREAM

CRISPY COATED WINGS - 8

CRISPY COATED DEEP FRIED CHICKEN WINGS DIPPED IN JALAPENO HOT HONEY

PRAWN & SMOKED SALMON

PAPPARDELLE - 11.5

IN A CREAMY WHITE WINE SAUCE

CAULIFLOWER KATSU CURRY - 8

WITH STIR-FRIED GARLIC RICE, CURRY SAUCE & SCALLIONS (V) (VE)

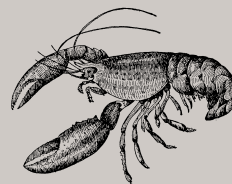
CHEF'S SELECTION

SIAN'S FAVOURITE - 16

LOCALLY SOURCED 2oz FILLET STEAK

SERVED WITH A QUARTER

LOBSTER & THERMIDOR SAUCE (GF)



SOMETHING EXTRA

PERELLO OLIVES - 4.5

MARINATED FOR A TRADITIONAL KICK (V)(VE)(GF)

PORK CRACKLING - 5

WITH BACONNAISE (GF)

SKINNY FRIES - 4

(+CHEESE £1) (V)(VEO)(GF)

BRUSCHETTA - 5.5

WITH FRESH TOMATO & RED ONION TOPPED WITH SUN BLUSHED TOMATO & BALSAMIC VINEGAR (V)(VE)

GARLIC LOAF - 4

(+ CHEESE £1) (V)

BAKED CIABATTA LOAF - 5

WITH OLIVE OIL & BALSAMIC VINEGAR (V) (VE)

TWELVE

AT THE MEWS
CANTEEN • BAR

SAUCES

BBQ SAUCE - 0.50

GARLIC SAUCE - 0.50

SWEET CHILLI SAUCE - 0.50

HARISSA KETCHUP - 0.50

MAYONNAISE - 0.50

JAPANESE MAYONNAISE - 0.50

BACONNAISE - 0.50

DESSERTS

THERE'S ALWAYS ROOM FOR A TREAT

CHOCOLATE BROWNIE - 7

WITH VANILLA ICE CREAM (V)(VEO)

BELGIAN WAFFLE - 7

WITH VANILLA ICE CREAM & BUTTER
TOFFEE SAUCE (V)

SELECTION OF SORBET - 6

LEMON, PASSIONFRUIT OR BLACKCURRANT (V)(VE)(GF)

ETON MESS - 7

WHIPPED CREAM, FRESH FRUIT & MERINGUE

VODKA LEMON SORBET - 7

2 SCOOPS OF LEMON SORBET WITH A SHOT
OF VODKA (V)(VE)(GF)

SELECTION OF ICE CREAM - 6

VANILLA, CHOCOLATE OR STRAWBERRY

CHEESEBOARD - 10

PERL LAS, BLACK BOMBER & RED DEVIL WITH AUBERGINE
PICKLE & ONION MARMALADE

AFFOGATO - 7

HOT ESPRESSO POURED OVER VANILLA
ICE CREAM (V)(GF)

CHEF'S SELECTION 

BOOZY BUENO - 8

2 SCOOPS OF DELICIOUS WELSH BUENO ICE CREAM WITH
A SHOT OF MOZART WHITE CHOCOLATE LIQUEUR TO TIP OR SIP