

STARTERS

- HOT PEPPER DORSET CRAB SOUP £ 8.50
Root vegetables, pasta minestrone and olive crostini
- FONTINA CHEESE AND MUSHROOM ARANCINI £ 6.50
Fried panko risotto and tomato sauce
- BEETROOT AND GOATS CHEESE SALAD £ 7.50
Sherry roasted heritage beetroot, walnuts and raspberry dressing
- SMOKED DUCK SALAD WITH QUAIL EGGS AND PANCETTA £7.50
Gem lettuce, Parmigiano-Reggiano, olive crostini and garlic mayonnaise
- SCOTTISH SMOKED SALMON BUCKWHEAT PANCAKES £7.50
Lemon, capers, keta, caviar and crème fraîche

FROM THE GRILL

Accompanied by portobello mushroom, plum vine tomatoes and a choice of one sauce: brandy peppercorn cream / Béarnaise / Hollandaise stilton and tabasco / tomato salsa / Apple and ginger

- 21 DAY SURREY FARM RIBEYE STEAK 10 OZ £ 26.50
- 21 DAY SURREY FARM SIRLOIN STEAK 10 OZ £ 25.50
- MARINATED CORN FED CHICKEN £ 16.50
- MAPLE GLAZED PORK BELLY £ 16.50
- ORGANIC SCOTTISH SALMON £ 16.50
- MIXED GRILL FOR 2 WITH 3 SIDES AND 2 SAUCES £ 70.00
Ribeye, sirloin, corn fed chicken, lamb chops and pork belly

SIDES

- MIXED LEAVES WITH FRENCH BEANS, AVOCADO, GREEK YOGURT, MUSTARD AND LEMON £ 5.50
- CAPRESE SALAD £ 5.50
- WILD ROCKET, PARMIGIANO-REGGIANO, BALSAMIC VINEGAR AND VINE TOMATOES £ 4.50
- TENDERSTEM BROCCOLI AND FRENCH BEANS WITH SAUTÉ SHALLOTS AND GARLIC £ 4.50
- FRENCH FRIES, GARLIC AIOLI £ 3.50
- TRIPLE COOKED HAND CUT CHIPS, HOMEMADE TOMATO KETCHUP £ 5.50
- TRUFFLE PARMESAN FRENCH FRIES, GARLIC AIOLI £ 4.50

MAINS

- OXTAIL AND CHEEKS £ 21.50
Braised oxtail and beef cheeks with creamed parmesan polenta
- SPICY FENNEL WILD BOAR SAUSAGE ORECCHIETTE £ 17.50
Tenderstem broccoli and wild rocket
- OREGANO LAMB CHOPS AND FETA CHEESE £ 22.50
Tomato and basil quinoa, French beans and roast butternut squash
- ROASTED HAKE AND CLAMS £ 19.50
Potato puree, parsley clam and leeks with Shiitake mushrooms
- SEABASS AND CHIPS £ 19.50
Peroni beer battered seabass, hand cut chips, tartar sauce, pea puree, lemon and capers
- RED SKIN POTATO GNOCCHI £ 16.50
Vine tomato and red pepper basil gnocchi with Parmigiano-Reggiano
- TURMERIC TOFU AND CHICKPEAS AND COCONUT MASALA £ 16.50
Charred tenderstem broccoli and chestnuts with jasmine rice
- CHUCK STEAK BEEF BURGER £ 17.50
Brioche bun, hand cut chips, pickles, tomato and apple relish, mayonnaise, gem lettuce and cheese

DESSERTS

- MADAGASCAN VANILLA POD RICE PUDDING £ 5.50
Grilled pineapple and coconut ice cream
- PASSION FRUIT CHEESECAKE £ 5.50
Baked mascarpone cheesecake with almond biscuits crumble
- DARK CHOCOLATE MOUSSE £ 6.50
Brandy cherries and honeycombe
- POLENTA CAKE £ 5.50
Warm orange and rosemary polenta cake with Manuka honey and crème fraîche
- SELECTION OF ICE CREAMS (per scoop) £ 2.50
Pistachio, vanilla, green tea, rum and raisin
- SORBET (per scoop) £ 2.50
Lemon, Coconut
- CHEESE AND ORGANIC HONEY TRUFFLE £ 10.50
Montgomery cheddar, Taleggio, Stilton, Caprino, Gorgonzola

Please speak to a member of staff or email reservations@numbertwelve.co.uk for any afternoon tea, group dining or party enquiries.

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff. A discretionary service charge of 12.5% will be added to your bill. All prices are in pounds sterling and inclusive of VAT at the prevailing rate

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