



Antipasti starter

Antipasti board of fresh rosemary focaccia, oil & balsamic, house nut mix, noccellara olives & pickles

Twelve roasties

Crushed garlic & herb roasties, dill yoghurt & clementine zest

Glazed carrots

Maple & rosemary glazed heritage carrots with confit garlic puree, pickled cranberry & crispy shallots

Crispy battered brussels

Spiced battered brussel sprouts with a gochujang mayonnaise & pickled fennel.

Christmas flatbread

Fresh flatbreads finished in the pizza oven with melted brie, caramelised red onion, charred chestnuts & orange

Wild mushroom

Crispy thyme, wild mushroom & walnut loaf, served with a rich onion and miso gravy

Chocolate ganache tart

Silky chocolate ganache with a spiced ginger nut biscuit base.

No. Twelve



Some of the ingredients are not listed on the menu so please inform a member of staff if you suffer from any allergies.