TWELVE

XII

SUNDAY MENU

XII
Ashby-de-la-Zouch

APERITIF

Prosecco *125ml – 7 / bottle – 35*
Hints of sweetness, balanced by a refreshing acidity

Prosecco Rose *125ml – 8 / bottle – 36*
Fresh & fruity with delicate notes of cherry & small red fruits

Moet & Chandon *125ml – 17 / bottle – 85*
Crisp & refreshing, ripe & full of stone fruit flavours

WHILE YOU WAIT

Marinated Olives GF VE *5*

Artisan Bread Board, Trio of Butters V *7*

White Bean, Garlic & Caramelised Onion Dip with Grilled Flatbread VE GFA *7*

Seasoned Puffed Pork Rind *4*

SMALL PLATES

Bang Bang Cauliflower Popcorn VE GF *9*
Smoked red pepper yoghurt, pickled cucumber & sesame

Seafood Bruschetta *13*
Brixham crab, prawn & caviar bruschetta & lobster aioli

Pulled Beef & Cheddar Croquette GF *11*
Pink peppercorn mayonnaise, dressed rocket & fresh parmesan

Korean Duck Taco *12*
Sticky pulled duck, spring onion, corriander, gochujang glaze, pickled carrot, toasted sesame, charred flour tortilla

Tandoori Chicken GF *11*
Makhani sauce, tamarind yoghurt, pickled mango & green chutney

Soup of the Day V GFA VEA *7*
Artisan bread & butter

PERFECT FOR SHARING

Antipasti Board GFA *18*
Charcuterie meats, sunblush tomato, olives, focaccia, flavoured oil & balsamic

Garlic & Rosemary Baked Camembert GFA *18*
Confit tomatoes, house chutney & focaccia

Vegan Mezze VE GFA *14*
Artisan breads, baked "cheese" mushroom chips, marinated olives, sundried tomatoes, white bean & garlic dip

SUNDAY ROASTS

Roast potatoes, Yorkshire pudding, seasonal vegetables, baked cauliflower cheese, stuffing & gravy

Roast Sirloin of Beef GFA *20*

Twycross Roast Leg of Lamb GFA *20*
Greenfields Butchers

Slow Roasted Pork Belly GFA *18*

Roasted Chicken Breast GFA *17*

Trio of Meat Sunday Roast GFA *23*
Sirloin of beef, roast chicken breast and roast leg of lamb

STEAK

Our dry aged steaks are from a variety of British specialist breeds. Grass-fed & aged for a minimum of 28 days to ensure an irresistible depth of flavour.

Sunday Chateaubriand 16oz *79*
Our Chateaubriand is served with roast potatoes, Yorkshire pudding, seasonal vegetables, baked cauliflower cheese & gravy

Only available by pre order

MAINS

XII Signature Burger *18*
Brioche bun, 6oz pattie, burger sauce, monterey jack cheese, baby gem, red onion, beef tomato, pickles & French fries

Duck & Truffle Fettucine *22*
Confit duck, truffle, fettucine, sundried tomato ragu

½ Grilled Lobster Frites GF *MP*
Choose from classic lobster thermidor or chilli yuzu glaze, dressed salad & fries

Moroccan Roasted Squash GF VE *17*
White bean puree, tahini dressing, pickled shallots & crispy leeks

SIDES

Creamed Spinach V GF *6*

Cauliflower Cheese *5*

Traditional Pigs in Blankets *6*

Yorkshire Puddings & Gravy *4*

Roasted Vegetables VE GF *6*

V *Vegetarian* VE *Vegan* GF *Gluten Free* DF *Dairy Free* DFA *Dairy Free available (please ask)*
GFA *Gluten Free available (please ask)* VEA *Vegan available (please ask)* N *Contains Nuts*
MP = market price

It is important that you notify us of any allergies or intolerances. All weights are approximate prior to cooking, and all dishes are prepped in an environment that is not free from nuts, seeds, lactose or other allergens.

A 10% discretionary service charge is added to tables of six or more.
100% of all our gratuities are distributed amongst all the staff.