

SEPTEMBER | OCTOBER
MICHELIN
BIB GOURMAND MENU

CELEBRATING 26 YEARS OF TWELVE

AVAILABLE WEDNESDAY - SATURDAY UNTIL THE END OF OCTOBER 2026

STARTERS

BUTTERNUT SQUASH SOUP (V) (N)
crumbly lancashire cheese, hazelnuts, sage oil

CRISPY FRIED BRIE (V)
lemon thyme olives, chilli honey

BLACK PUDDING
onion puree, watercress, apple
pickled shallot, mustard dressing

MAIN

PRESSED SHIN OF BEEF
colcannon, braised carrot, stout gravy

CONFIT DUCK LEG
duck fat fondant potato
braised red cabbage, orange, jus

COD LOIN
romesco sauce
crispy baby potatoes, salsa verde
mussels

WILD MUSHROOM RISOTTO (V)
jerusalem artichoke crisps, salsify
truffle oil

DESSERTS

MAPLE SYRUP PANNA COTTA
blackberries, pumpkin seed granola

APPLE CRUMBLE TART (N)
cinnamon ice cream

TWO | THREE COURSES £30 PP | £36 PP
THREE COURSES + BOTTLE OF HOUSE WINE £88 PER COUPLE