

CELEBRATION MENU



To Start

FRESHLY PREPARED SOUP OF THE MOMENT *
With Twelve Bakery Brown Bread (1a,7,12)

WARM PRAWN GNOCCHI
Prawns Tossed in a Spicy Sriracha Chilli Butter, Garlic Gnocci, Cherry Tomato, Kale (1a,2,3,7,12,13)

WEST COAST SEAFOOD CHOWDER
Salmon, Prawns, Cod, Mussels, Smoked Haddock, Bakery Brown Bread (2,4,7,9,12,13,14)

BEETROOT & FETA SALAD *
Baby Gem, Sea Salted Baked Beetroot, Aran Feta, Mandarin Orange, Mixed Seeds,
Honey Mustard (7,10,11,12)

BUCKET of CHICKEN WINGS *
Maple and BBQ Glaze (9,10,11,12,13)

Mains

8oz HEREFORD DRY AGED BURGER
Smokey Rasher, Melted Cheese, Mayo, on a Toasted Bun. Served with Fries (1a,3,4,7,11,12)

OVEN ROASTED IRISH CHICKEN SUPREME
Creamy Mash, Green Beans, Broccolini, Green Peppercorn Sauce (6,7,12)

BARNA CROSSROADS PIZZA *
Fresh Basil Pesto, Smoked Chicken, Mozzarella, Sweet Corn, Cherry Tomatoes,
Roasted Red Peppers (1a,1c,1d,7,12,13)

CATCH OF THE DAY *
Please ask your server (4,8,12)

MOROCCAN SPICED RUMP OF LAMB *
Broccolini, Crispy Baby Potatoes, Pepernata, Romesco, Port Vinegarette (8,12)

WILD MUSHROOM AND GARDEN PEA RISOTTO* (vg)(7)

Something Sweet

APPLE CRUMBLE
Creme Anglaise, Cinnamon Whipped Cream (1a,3,7,8,12)

GINGER SNAPS
Ginger and Caramel, Vanilla Ice Cream (1a,3,7,12)

THE TWELVE'S DOUBLE CHOCOLATE BROWNIE
Bailey's Ganache (1a,3,7,12)

Allergen Index: 1. Cereals Containing Gluten, 1a. Wheat 1b Oats 1c Barley 1d Rye, 2. Crustaceans, 3. Egg, 4. Fish, 5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide/Sulphites, 13. Lupin, 14. Molluscs, although all due care is taken during meal preparation, Cross contamination risks are possible. Dishes with an * signifies dishes that are/can be made Gluten Free.