

Traditional Starters

Chicken liver parfait, plum chutney, Melba toast

£ 7.50

Scottish smoked salmon, crème fraiche, capers, and onion

£12.95

Ballotine of foie gras, Sauterne jelly, toasted brioche

£12.50

Soup

Lobster Bisque, lobster medallion, tarragon cream

£10.95

Tomato consommé, summer vegetables, basil

£7.95

Fennel veloute, scented earl grey salmon

£7.50

1212 Starters

Cornish crab and avocado salad

Tomato, cucumber and lemon dressing

£12.50

Baked baby beetroot and golden cross goat cheese

Quail egg, pine nut, coriander oil

£9.95

Carpaccio of Casterbridge beef fillet

Truffle oil, parmesan, rocket

£11.50

Mosaic of summer beans salad

Radish, pea shoots, crispy pancetta and sweet garlic dressing

£8.95

Dublin prawns

Fondant potato, "Nicoise salad" and black olive dressing

£11.50

Traditional Main courses

Grilled rib of rose veal

Chunky chips, grilled plum tomato and mushrooms, choron sauce
£ 35

Casterbridge Chateaubriand of Beef Fillet

Sautéed mushrooms & potatoes, grilled tomatoes béarnaise Sauce
£64.95(For two people)

Dover Sole meuniere or grilled

New potatoes, green beans
£ Market price

1212 Main courses

Black leg chicken

Summer beans ragout, gnocchi and tarragon cream
£24.95

Casterbridge Beef Fillet

Rosti potato, girolles mushroom, parsley puree, Madeira jus
£32.95

Duo of English lamb

Loin and pudding, white beans cassoulet, rosemary sauce
£26.95

Wild sea bass

Fennel boulangere, broccoli stem and citrus dressing
£27.95

Poached Halibut

Samphire, Baby leeks, brown shrimps & mussel
£24.50

Bouillabaise

Bass, halibut, red mullet, prawn and Saffron fish broth
£25.25

Home made saffron ravioli

Pea puree, baby spinach, tomato fondue and basil foam
£18.95

Dinner From the trolley

Monday: Gloucester old spot pork loin, apple sauce and cider jus 16.75

Tuesday: Leg of new season lamb, rosemary sauce £17.50

Wednesday: Fillet of beef Wellington, Madeira sauce £25.75

Thursday: Steak and kidney pie, mustard gravy £18.50

Friday: Cornish seafood and fish pie £18.50

Saturday: Free range Norfolk chicken, thyme jus £15.75

Sunday: Casterbridge rib of beef, Yorkshire pudding £25.75

Sides order £3.95 each

Creamed spinach and nutmeg, Fine Beans and shallots, Seasonal Vegetables, Honey glazed carrots, Roasted new potato, Creamy mashed potato, Steamed broccoli, Mixed green salad

Traditional Desserts

Steamed citrus pudding

Lemon curd and thyme sherbet

£ 6.95

Summer berry trifle

Sherry jelly, Chantilly and lady finger

£7.50

Classical Sticky toffee pudding

Toffee sauce and Clotted cream

£7.50

1212 Desserts

A tasting of our desserts

(For 2 persons)

£12.50

Crème Brulee

Candied ginger shortbread, lemon grass sherbet

£7.50

Valrhona Chocolate fondant

Caramelised pear and pear Darjeeling sorbet, salted caramel

(Please allow 12 minutes)

£7.50

Peach Melba

Poached peach, vanilla ice cream, raspberry and hibiscus syrup

£7.50

Banoffee cheesecake

Toffee Chantilly, macerated banana and chocolate sauce

£6.95

Ice creams & sorbet

Madagascar vanilla, Rich Belgian chocolate, Clotted cream

Coconut macupuno, Fresh lemon, Elderflower, Lychee fruit, Passion fruit

£2.50 for each flavour

A fine Selection of British's cheeses

Golden Cross, Somerset brie, Celtic promise, Black stick blue

Celery stick, grapes, plum chutney and cheese crackers

£9.50