

The Jolly Gardeners Sample Menu

Lemon & thyme infused olives £3.25 (ve)

Bread board - warm sourdough boule with butter £4 (v)

Starters & sharers

Lemon & thyme infused olives £3.25 (ve)

To share - vegetable patch - chargrilled asparagus, rosemary & lemon breaded courgettes, olives, sun dried tomatoes, curried beans, garlic-studded melting camembert, spicy cauliflower fritters, houmous and crudités £21 (a, v)

Chicken liver, brandy & liquorice parfait, hazelnuts and toasted sourdough £5.75 (a, n)

Fried squid with a sweet chilli glaze £6.25

To share - the continental board - rosemary & garlic studded camembert baked in sourdough, cured Calabrian meats, smoked duck breast, carved ham, lemon & thyme infused olives and 'nduja sausage £27

British pea & watercress soup topped with pumpkins seeds and crème fraîche, served with toasted sourdough £5.75 (v)

Poached egg with chargrilled asparagus and hollandaise sauce on toasted sourdough £5.75 (v)

Salads & light mains

*Marmalade-roasted beets with feta, lentils and pickled walnuts drizzled with sunflower seed & herb dressing
£9.25 (v, n)*

Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons £10.25

*Grilled asparagus with heirloom tomatoes, topped with pumpkin seeds and served with ancient grain bread
£9.25 (ve)*

Main courses

*Fish & chips - line caught cod, ale-battered, served with triple-cooked chips, mushy peas and tartare sauce £12.95
(a)*

21-day aged sirloin steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips and a horseradish butter £15.50

*Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries
£12.95*

*Handmade chicken Kiev, creamy mash and cavolo nero
£11*

Monkfish in a herb crust served with sautéed heritage potatoes, stem broccoli and hollandaise sauce £16

Goat's cheese & beetroot tart with ribbons of carrots,

*courgettes and celeriac, served with a citrus dressing
£9.75 (v)*

*Confit duck leg served with beluga lentils, creamy mash
and cavolo nero £15*

Sides

Stem broccoli £3.50

Grilled aubergine £3.50

Side salad £3.50

Triple-cooked chips £3.25

Sweet potato fries £3.75

Desserts

*British cheese board including Cornish blue, Wensleydale
with cranberry, Sandham's crumbly Lancashire and St.
Helen's Farm goat's cheese, served with celery, savoury
biscuits & red onion chutney £8 (v)*

Sticky toffee pudding and vanilla ice cream £6 (v, n)

*Rhubarb & ricotta cheesecake with strawberry compote
£6*

*To share - an almond choux pastry ring filled with
chocolate cream, served with hot chocolate sauce and
hazelnut ice cream £12 (n)*