

NIBBLES

- MIXED OLIVES 3.50
roasted fennel seed and orange zest
- WARM SOURDOUGH BREAD 3.25
sea salted Lescure butter
- TRUFFLE ROASTED NUTS 4.75
truffle roasted almonds, cashews,
pecans and macadamias
- POPCORN CHICKEN 4.75
with chipotle mayo dip
- TRUFFLE AND POLENTA
HUSH PUPPIES 3.95
crispy truffle polenta with Parmesan
cream cheese

APPETIZERS

- BRISKET CROQUETTES 5.25
horseradish, crème fraîche and
pickled red cabbage
- CHICKEN LIVER PARFAIT 6.50
chicken liver pâté, red onion marmalade
with toasted brioche
- MOULES MARINIÈRES 6.25
steamed mussels with shallots, garlic, white wine, cream,
fresh parsley and cornbread
- CRUNCHY CHORIZO PRAWNS 7.95
coated fried prawns and chorizo with
a mango chilli mayo
- SALT AND PEPPER SQUID 7.95
crispy vermicelli noodles, house sesame and lime dressing
- BURRATA 7.95
served with smoky aubergine purée, parsley
and walnut gremolata
- CRISPY CHICKEN WINGS 6.95
smoked wings with Peri Peri sauce



COCKTAILS

- JACK'S STORM 9.50
Gosling's Black Seal Rum, Lime,
Ginger Beer
- FLORA G&T 9.50
Gin, Lavender Syrup, Hibiscus
Syrup, Lime, Tonic
- GINTINI 9.95
Martin Miller's Gin, Tonic reduction
- MAPLE OLD FASHIONED 9.95
Jim Bean Rye, Talisker, Maple Syrup
- BLACK ROSE SOUR 8.95
Gin, Peach Liquor, Egg White, Lemon
- RASPBERRY BREEZE 9.50
Gin, Chambord, Egg White, Lemon

PLEASE SEE THE DRINKS MENU
FOR MORE COCKTAILS

MAINS

- HALF ROAST CHICKEN 13.75
herb marinated corn-fed chicken,
garlic butter and fries
- BUTTERMILK CHICKEN 12.95
buttermilk chicken, house slaw, sweet potato fries
and chipotle ketchup
- ROASTED SEA BASS 17.50
pan roasted seabass fillets, fennel purée and a
black olive tapenade dressing
- HEALTH NUT 9.75
quinoa, seeds, broccoli, chickpeas, fennel, tomato salsa
and guacamole
add chargrilled chicken breast+2.50
- GOATS CHEESE RAVIOLI 12.95
handmade goats cheese, ricotta and walnut ravioli,
served with roasted red and yellow peppers,
black olives, garlic and fresh chives
- WARM CHICKEN AND AVOCADO SALAD 12.25
chargrilled herb chicken, gem lettuce, green beans, sliced
avocado, garlic aioli, hazelnut and a mustard vinaigrette

BURGERS

All our burgers are served in a toasted brioche bun
with house fries on the side

- J + R BURGER 12.95
prime British 7oz chuck and ox cheek patty, tomato,
lettuce, red onion, gherkins and house burger sauce
- BUTTERMILK CHICKEN 10.95
spicy slaw, lettuce, chipotle mayo and fries
- BBQ 14.95
prime British 7oz chuck and ox cheek patty, smoked pork,
burger sauce, gherkins, Monterey Jack cheese, lettuce, red onion
and BBQ sauce
- JACKSON BLUE 13.95
prime British 7oz chuck and ox cheek patty,
bacon, Roquefort cheese, gherkins, red onion, lettuce
and truffle mayo
- HALLOUMI BURGER 10.50
grilled halloumi cheese, chargrilled vegetables and spiced ketchup

ADD Monterey Jack cheese +1.00,
crispy bacon +2.00

HOUSE STEAKS

ALL OUR BEEF COMES FROM GRASS FED
HERDS, AGED FOR A MINIMUM OF 42 DAYS,
CHARGRILLED ON OUR ROBATA GRILL AND
BRUSHED WITH HERB BUTTER.

Served with a cheddar crumbed caramelised
red onion, garlic butter and watercress

- STEAK AND EGGS
Griddled minute steak with sunny
eggs and fries..... 12.95
- BAVETTE
Well marbled, thin texture and delicate flavour.
Recommended medium to rare
250G..... 14.75
- RIB EYE
An old classic, rich flavour and very tender.
Recommended medium to medium rare
330G..... 22.50
- SIRLOIN
A popular cut, juicy and well-marbled.
Recommended medium to medium rare
330G..... 24.50

- FILLET STEAK
Lean, exceptionally tender with a succulent taste.
Recommended medium rare to rare
250G..... 29.50

ADD SAUCES +1.95

ROQUEFORT, TRUFFLE BÉARNAISE,
PEPPERCORN

- SIDES
- SWEET POTATO FRIES3.95
- HOUSE FRIES.....2.95
- EXTRA FINE GREEN BEANS.....3.75
- GREEN SALAD2.75
- CREAMED SPINACH WITH
GARLIC AND NUTMEG.....4.25
- TOMATO SALAD3.95

SHARING PLATTERS

- recommended for two people
- CRISPY CHICKEN WINGS 16.50
smoked wings with BBQ sauce, Peri Peri
and blue cheese sauce and fries
- BBQ 19.95
smoked St Louis ribs, Peri Peri chicken wings,
sliced bavette steak, pickles, fries
and corn bread