


# EVENING MENU

## NIBBLES AND NUTS

Mixed olives, chilli fried broad beans, feta stuffed green chillis, salted pistachios, bread & oil, smoked almonds  
3.50 each or three for 9.00

## SALADS, SOUP AND FLATBREADS

<b>Pea and mint soup</b> (optional v) Served with crème fraîche, crispy parma ham and bread	5.50
<b>Chicken Caesar salad</b> Baby gem lettuce, chicken, homemade croutons, bacon, anchovies, parmesan, topped with a poached egg	8.20
<b>Watermelon, tomato and feta salad</b> (v) Watermelon, heirloom tomato, feta, mint and red onion salad, with house dressing	7.50
 <b>Summer salad</b> (v) Toasted pine nuts, pomegranate, avocado, halloumi, rocket and carrot	7.80
<b>Vegetarian flatbread</b> (v) Olive, feta, sunblushed tomatoes, cucumber, hummus and olive oil	7.80
<b>Smoked salmon and avocado flatbread</b> Smoked salmon, cucumber, avocado and cream cheese with lemon and parsley dressing	8.20
<b>Pulled lamb flatbread</b> Braised lamb, harissa, roasted red onion, pomegranate, mint and tzatziki	8.50

## BIG PLATES

<b>Mussels in a white wine and garlic sauce</b> Served with bread	9.80
<b>Chicken and bacon mac and cheese</b> Chicken, bacon, jalapeño, Gruyère and mozzarella, with panko and mixed herb crumb	7.80
<b>Chef James's chilli</b> Beef chilli with jalapeño cream cheese and tomato and cucumber concasse, served with warmed flatbread and wild rice	8.50
<b>Salmon fillet with spinach, ricotta, sundried tomatoes, feta and pine nut filo pie</b> Salmon marinated in lemon, chilli and garlic, served with filo pie with asparagus and hollandaise	11.50
<b>Beef Bourguignon open pie</b> Beef, bacon, mushrooms, red wine, served with puff pastry and fine green beans	10.50
<b>Spicy sweet potato and chick pea curry</b> (v) Rich coconut and tomato sauce with aromatic herbs and spices, served with wild rice and mint yoghurt	8.20
Add pulled chicken	2.00
Add braised lamb shoulder	2.00
<b>Summer fish stew</b> King prawns, pollock and calamari in a tomato herb sauce with roasted peppers and peas, served with artisan bread	10.50

## JACK AND ALICE SHARING BOARDS

<b>Three cheese</b> (v) Our cheese comes from Jack's favourite, award winning cheesemonger, <b>The Courtyard Dairy</b> in Yorkshire	10.00	<b>Three meat</b> Our amazing local charcuterie comes from our friends at <b>Chiltern Charcuterie</b>	11.50
Finn, Haford & Cote Hill Blue Served with chutney, grapes, celery, crackers and bread		Truffle Salami, Bresaola & 'Nduja Served with piccalilli, cornichons, olives, bread and crackers	
<b>Six mixed meat and cheese board</b> Served with chutney, piccalilli, grapes, celery, cornichons, olives, bread and crackers			19.50
<b>Nine mixed meat and cheese board</b> Served with chutney, piccalilli, grapes, celery, cornichons, olives, bread and crackers			24.00
<b>Please see blackboards for today's full list of amazing cheese and charcuterie</b>			
<b>Fish</b> A cold selection of smoked salmon topped with tomato concasse, smoked mackerel paté, garlic prawns and marinated chilli calamari. Served with artisan bread, aioli dip and Marie Rose sauce			14.50
<b>Meze</b> (v) Olives, sunblushed tomato and feta, hummus, tzatziki, grilled halloumi and mediterranean flat bread			9.80
<b>Ploughman's</b> Blue cheese, cheddar, mini pork pies, chutney, apple, celery, pickled onion and crushed tomatoes, served with bread			13.00
<b>Also available as an individual portion</b> - choose one cheese			8.00
<b>Camembert</b> (v) Baked with chilli jam, served with tomato chutney, celery and sourdough			12.00
<b>Paté and dips</b> Choose three from our selection below, served with cherry tomatoes, celery and breads			12.50
Smoked mackerel paté			
Beetroot hummus (v)			
Wild boar paté			
Tzatziki (v)			
Spinach and nutmeg paté (v)			
<b>Also available as an individual portion</b>			5.20

## SWEET THINGS

Our cakes & bakes are homemade by our friend Martina.  
Please see the counter for our daily selection.

 <b>Sundaes</b>	5.50	<b>Affogato</b> Vanilla ice cream, espresso and Amaretto	4.50
<b>Banoffee</b>		<b>Lemon tart</b> Served with vanilla ice cream or cream	5.00
<b>Eton mess</b>		<b>Chocolate brownie</b> Served with vanilla ice cream	4.80
<b>Mint choc brownie</b>		<b>Classic pecan pie</b> Served with vanilla ice cream or cream	5.20
<b>Ice cream</b>			
Choose from vanilla,	1 scoop 1.75		
strawberry, salted	2 scoops 3.20		
caramel and mint choc chip	3 scoops 4.50		

## CHOCOLATE BOARDS FOR SHARING

Our handmade shards of chocolate are specially made for us by Auberge du Chocolat of Chesham, Bucks

**Build your board with any**  
**one 3.90 two 7.50 three 10.90 four 14.00**  
**chocolates**

Served with berries and hazelnuts. Ask the team for today's flavours

Please ask to see our gluten free menu.

All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Allergen information for food and drink is available upon request. (v) Vegetarian.

www.jackandalice.co.uk

