



FONDUE MENU

EVERY TUESDAY NIGHT FROM 5PM

All prices are for the fondue and dipping accompaniments designed for two people

FONDUE

JACK AND ALICE FONDUE	17.50
Made with white wine, Gruyère and cheddar Served with croutons, new potatoes and pickled veg (v)	
MERGUEZ SAUSAGES AND HARISSA FONDUE	22.00
Made with white wine, Gruyère and cheddar Served with flatbread, new potatoes and caramelised onion houmous	
FOUR CHEESE	21.00
Made with white wine, Harrogate Blue, mozzarella, Gruyère and cheddar. Served with foccacia bread, new potatoes and tomato salad (v)	
GARLIC, MUSHROOM AND SMOKED CHEESE FONDUE	21.50
Made with white wine, Gruyère, cheddar and smoked applewood Served with croutons, Jack and Alice dipping accompaniments and roasted field mushrooms (v)	
INDULGENT CHOCOLATE FONDUE	13.00
Served with fresh fruit and marshmallows	

JACK AND ALICE FAVOURITES

CAESAR SALAD	7.50
Baby gem, croutons, parmesan, anchovies with Caesar dressing	
GREEK SALAD	8.20
Heritage tomatoes, cucumber, red onion and olives. Topped with herbs, a wedge of feta and olive oil (v)	
ALICE'S MAC & CHEESE	
Plain (v)	8.00
Topped with asparagus, peas and broad beans (v)	9.50
Topped with homemade meatballs	10.80
BEEF BRISKET CHILLI CON CARNE	10.50
Served with wild rice, flatbread, sour cream and concasse	
BUTTERNUT SQUASH, RED ONION & CAULIFLOWER TAGINE	9.20
Served with wild rice, herb yoghurt and flatbread (v) (ve)	
CUMBERLAND SAUSAGE & MASH	9.80
Served with caramelised onions and gravy	

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 (ve) vegan.

SMALL PLATES/SIDES

PADRON PEPPERS	5.20
Served with crumbled feta and almonds (v)	
SPINACH AND ARTICHOKE DIP	6.20
With toasted sourdough and crudities (v)	
BUFFALO CHICKEN WINGS	
Served with ranch dip and celery	
4 wings	5.80
8 wings	9.90
STICKY BBQ PORK RIBS	
Served with coleslaw	
1/2 rack	6.50
Full rack	11.50
DEEP FRIED WHITEBAIT	6.20
Served with garlic mayonnaise	
SMOKED MACKEREL PATE	6.50
Toasted sourdough and pickled vegetables	
RED PESTO & SUN DRIED TOMATO PATE	6.20
Toasted sourdough and pickled vegetables (v) (ve)	
SELECTION OF BREADS, OIL & BALSAMIC VINEGAR (v)	4.50

TOPPED FOCACCIA

GARLIC AND ROSEMARY (v)	3.80
CARAMELISED ONION & GRUYERE (v)	4.20
FIRE CHORIZO, TOMATO & MOZZARELLA	5.50

BOARDS

MEZZE	10.80
Olives, grilled halloumi, caramelised onion houmous, tzatziki, red onion, tomato and cucumber salad with feta and warm flatbread (v)	
THREE CHEESE	10.50
Harrogate Blue, Winterdale Shaw, Pearl Wen. Served with crackers, bread, chutney, grapes and celery (v)	
LOCAL CHARCUTERIE	15.00
Jack & Alice salami, fire chorizo, pork coppa, coriander and star anise salami. Served with breads, piccalilli, chutney, grapes and celery	
BAKED CAMEMBERT	12.00
Served with toasted sourdough and crudities (v)	
SIX MIXED CHEESE AND MEAT	19.80
A selection of three of our great British cheeses, paired with three of our local charcuterie. Served with crackers, breads, piccalilli, chutney, grapes and celery	
JACK AND ALICE NACHOS	8.00
Tortilla chips topped with melted cheese, smashed avocado, tomato & cucumber concasse and sour cream (v)	
Add brisket chilli con carne	10.50

