

SMALL PLATES

A selection of dishes designed for sharing and grazing.

These items are served tapas style and will be brought to your table in no particular order and as soon as they are prepared.

Olives and Mini Sharing Loaf Olive oil and balsamic vinegar v ve	7.80	Goats Curd and Heritage Tomato Salad Baby beetroot, basil dressing and hazelnut crumb v	6.80
Grilled Padron Peppers Toasted almonds and crumbled feta v	6.00	Biffs Vegan Wings Jackfruit wings with sugarcane "bone", celery, tomato salsa and ranch dressing v ve	6.80
Air Dried Beef Rocket, parmesan and truffle oil	9.00	Peppered Mackerel and Lime Paté Crudities and toasted sourdough	6.80
Spinach and Artichoke Dip tortilla chips v	6.80	Popcorn Shrimp Breaded prawns with sriracha mayonnaise	6.50
Baby Camembert Sourdough soldiers and crudities v	8.00	Lentil and Mushroom Paté Crudities and toasted sourdough v ve	6.50
'Nduja and Mozzarella Arancini spicy tomato and pepper sauce, and shaved parmesan	6.80	Red Pepper Hummus Flatbread and grilled halloumi with honey and chilli flakes v	8.00
Buffalo Chicken Wings Four spicy wings, coated in hot sauce, with celery and ranch dressing	6.50	Crayfish Mac and Cheese Topped with panko and tortilla herb crumb	7.00

British Cheese and Charcuterie

Served with crackers, bread, chutney, grapes and celery

1 item - £6.00 2 items - £10.50 3 items - £14.50 4 items - £18.00

Our British Charcuterie comes from our friends at Tempus. Based in Weybridge, they produce award winning cured meats using the finest ingredients. 25g per portion.

Truffle Salami Rich flavours of black truffle, with dried porcini mushrooms	Chestnut Smoked Coppa Cut from the shoulder, sweet and nutty, with a taste of cinnamon and cloves. A delicate texture	Air Dried Beef Rich beef flavour, with a hint of star anise, coriander and cardamom	House Salami Made in the style of French Saucisson, and flavoured solely with black pepper
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Our award winning cheeses are selected from some of the best small artisan producers that Britain has to offer. 40g per portion.

Black Bomber From the lush mountains of North Wales, an extra mature cheddar, with tangy flavours, yet a creamy texture	Tunworth A Camembert style cheese from Hampshire, with truffle and garlic flavours	Harrogate Blue A soft, luxuriously creamy and blue veined cheese, delivering a mellow flavour with a hint of pepper	Driftwood Goats Cheese Ash covered unpasteurised goats cheese from Somerset. Silky smooth with a citrus lemon edge to the flavour
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BURGERS, DOGS & RIBS

All served with a choice of fries or house salad, plus Jack & Alice slaw

Jack's Cheese and Bacon Burger Beef patty, melted cheddar, bacon, baby gem, beef tomato and mustard mayo	11.90
Moving Mountain™ Vegan Burger Topped with vegan cheddar, Facon™ jam, beef tomato and baby gem. Served in a vegan bun v ve	12.50
Fire Chicken Burger Buttermilk fried chicken breast, jalapeño, sriracha, crispy onions, baby gem, beef tomato and burger sauce	12.90
Grilled Chicken Burger Bacon, cheese, beef tomato, baby gem and BBQ sauce	11.50
Jack & Alice Hotdog Traditional pork "dog", in a glazed bun with caramelised onions, mustard and ketchup	8.90
Moving Mountain™ Vegan Hotdog Served in a vegan roll with caramelised onions, mustard and ketchup v ve	9.20
Sticky BBQ Pork Ribs Slow cooked in homemade BBQ marinade	
Half rack	9.50
Full rack	13.50

BURGER & DOGS ADD ONS all 1.50

Stilton	Bacon	Beef Chilli
Mozzarella	Avocado v ve	Vegan Chilli v ve
Vegan Cheese v ve	2 Onion Rings v	Caramelised Onions v ve

FAVOURITES

Chicken Caesar Salad Chicken breast, baby gem, croutons, Caesar dressing, parmesan & anchovies	10.80
Haddock and Spring Onion Fishcakes Poached egg, lemon and chive hollandaise and served with house salad	11.50
Beef Brisket Chilli Con Carne Sour cream, basmati rice and flatbread	11.00
Three Bean Vegan Chilli Vegan ranch sauce, basmati rice and flatbread v ve	10.50
Butternut Squash, Red Onion & Cauliflower Tagine Cous cous and flatbread v ve	9.20
Add chicken	11.50
Jack & Alice Nachos Tortilla chips topped with melted cheese, smashed avocado, tomato salsa and sour cream v	9.00
Add brisket chilli con carne	10.50
Add three bean vegan chilli v	10.50
Chicken & Waffles Buttermilk fried chicken breast on waffles with maple syrup	11.50

SIDES

Sweet Potato Fries v	3.75	Fries v	3.00
Onion Rings v	3.50	House Salad v	4.25
Roasted Cauliflower, Broccoli and Baby New Potatoes v			5.00

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. Please ask for our gluten free menu.

www.jackandalice.co.uk