

## 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.

<b>Grilled Padron Peppers</b> Toasted almonds and crumbled feta v	6.00	<b>Buffalo Chicken Wings</b> Four spicy wings, coated in hot sauce, with celery and ranch dressing	6.50
<b>Air Dried Beef</b> Rocket, parmesan and truffle oil	9.00	<b>Peppered Mackerel and Lime Paté</b> Crudities and gluten free toast	6.80
<b>Spinach and Artichoke Dip</b> Tortilla chips v	6.80	<b>Lentil and Mushroom Paté</b> Crudities and toasted gluten free dough v ve	6.50
<b>Baby Camembert</b> Gluten free soldiers and crudities v	8.00	<b>Red Pepper Hummus</b> Gluten free bread and grilled halloumi with honey and chilli flakes v	8.00
<b>Goats Curd and Heritage Tomato Salad</b> Baby beetroot, basil dressing and hazelnut crumb v	6.80		

## British Cheese and Charcuterie

Served with gluten free 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.

<b>Truffle Salami</b> Rich flavours of black truffle, with dried porcini mushrooms	<b>Chestnut Smoked Coppa</b> Cut from the shoulder, sweet and nutty, with a taste of cinnamon and cloves. A delicate texture	<b>Air Dried Beef</b> Rich beef flavour, with a hint of star anise, coriander and cardamom	<b>House Salami</b> 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.

<b>Black Bomber</b> From the lush mountains of North Wales, an extra mature cheddar, with tangy flavours, yet a creamy texture	<b>Tunworth</b> A Camembert style cheese from Hampshire, with truffle and garlic flavours	<b>Harrogate Blue</b> A soft, luxuriously creamy and blue veined cheese, delivering a mellow flavour with a hint of pepper	<b>Driftwood Goats Cheese</b> 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

<b>Jack's Cheese and Bacon Gluten Free Burger</b> Beef patty, melted cheddar, bacon, baby gem, beef tomato and mustard mayo	11.90
<b>Fire Chicken Burger</b> Buttermilk fried chicken breast, jalapeño, sriracha, baby gem, beef tomato and burger sauce	12.90
<b>Grilled Chicken Burger</b> Bacon, cheese, beef tomato and baby gem	11.50
<b>Jack &amp; Alice Hotdog</b> Traditional pork "dog", in a gluten free bun with caramelised onions, mustard and ketchup	8.90
<b>Moving Mountain™ Vegan Hotdog v ve</b> Served in a vegan roll with caramelised onions, mustard and ketchup	9.20

## BURGER & DOGS ADD ONS all 1.50

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

## FAVOURITES

<b>Chicken Caesar Salad</b> Chicken breast, baby gem, gluten free croutons, Caesar dressing, parmesan & anchovies	10.80
<b>Beef Brisket Chilli Con Carne</b> Sour cream, basmati rice and gluten free bread	11.00
<b>Three Bean Vegan Chilli</b> Vegan ranch sauce, basmati rice and gluten free bread v ve	10.50
<b>Butternut Squash, Red Onion &amp; Cauliflower Tagine</b> Basmati rice and gluten free bread v ve	9.20
<b>Jack &amp; Alice Nachos</b> 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

## SIDES

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

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 v ve vegan. Please ask for our gluten free menu.