

Jack & Alice

CHAMPAGNE

Louis D'Or Valley de la Marne
125ml 9

APEROL SPRITZ

Aperol, Prosecco and soda
Glass 10

NEGRONI

Portobello Gin, Vermouth and Campari
Glass 9.5

SHARING

Spinach and artichoke dip, tortillas v 8.5
Avocado hummus, whipped feta dip, crudité
and flatbread v 12

Olives, ciabatta, flatbread, olive oil,
balsamic vinegar ve 9.5

8 hour slow cooked beef nachos, cheese,
salsa, sour cream 12
vegan option available n

Baby camembert, rosemary and garlic,
toasted sourdough soldiers 12.5

CHARCUTERIE

Achari spiced salami 7.5
Chestnut smoked coppa 8
Air dried British beef 9
House salami 7.5
No.8 'Nduja' 8

CHEESE

Burts Blue 7.5
Pitchfork Cheddar 7
Truffle Gloucester 8
Waterloo 7.5
Merry Wyfe 7
Goats Cheddar 7
Dorstone 7

PATÉ

Chicken liver and brandy 9
Red lentil and sundried
tomato v 8.5
Smoked mackerel and lime 9

All cheese, paté and charcuterie is served with crackers, bread, chutney, grapes & celery

CHEESE, PATÉ AND CHARCUTERIE BOARD

Pick any 3 for 23

FISH

Salmon and smoked haddock fishcake, spinach, poached egg, chive hollandaise 9

Moules marinière 9

Sole fillets, brown shrimp and caper butter 11.5

Cajun fish tacos, pineapple salsa, avocado and chipotle slaw 9

Pan fried king prawns, chilli, garlic, ginger, tomato on ciabatta 11

Tempura soft-shell crab mini burger, slaw 7.5

Salt and pepper squid 9

MEAT

Pan fried chorizo, onions, red wine reduction, roasted potatoes 8.5

Spicy Buffalo chicken wings 8.5

Mini cheeseburger, caramelised onions, burger sauce 6.5

Mini Caesar burger: fried chicken, parmesan, caesar dressing 6.5

8oz Rump steak, wild mushroom, garlic spinach 15

Lamb shoulder shepherds pie 11

Baby back pork ribs, slaw 12

Duck tacos, cucumber salsa, hoisin sauce 9

Pulled pork mac and cheese, panko breadcrumb crust 8.5

VEGETABLES

Heritage tomato bruschetta, whipped feta, basil oil v veo 8.5

Padron peppers, cherry roasted tomatoes, flaked almonds ve n 7.5

Panko breaded aubergine and halloumi mini burger, spiced tomato relish v veo 6.5

Three bean chilli tacos, chipotle slaw, vegan sour cream ve n 8

Cauliflower cheese croquettes, truffle garlic aioli v 7.5

Creamy garlic wild mushrooms and spinach on toasted sourdough v 8.5

Roasted butternut squash, Dorstone goats cheese, pomegranate, toasted hazelnuts v veo n 8.5

Burrata, warm orzo salad 9

SIDES

Fries ve 4 | Sweet potato fries ve 4.5 | Tomato, cucumber and red onion salad ve 5.5

Flatbread & sourdough breads ve 4.5 | Seasonal vegetables ve 6 | Truffle & parmesan fries 5.5

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 veo vegan option n contains nuts. Please ask for our gluten free menu.