

WHAT'S ON AT



MONDAY DATE NIGHT

3 plates for 20 / 5 plates for 30
Add a bottle of Jack Reserve Blanc, Alice Reserve Rouge
or Prosecco for 20

TUESDAY 5PM - 9PM FONDUE NIGHT

All our fondues are made for two people to share
Melted cheese with seasonally changing boards from 23
Chocolate fondue melting pot 15

WEDNESDAY & THURSDAY FROM 5PM JACK'S BURGER NIGHT

Build your own burger - With a range of alternative burgers as a base,
choose your own toppings and tailor-make your own creation
Also including burger night sharing side specials

ALL WEEK AFTERNOON TEA

17.5 per person (exc fizz)
Add a glass of fizz for 5 per person

OUR SUPPLIERS

At Jack & Alice we work with suppliers in our local community to help deliver the best food to our guests.

We work with Chris Blake's Butchers of Rickmansworth to provide our meat, and with Nena Craft Bakery in Amersham, to provide our range of organic breads. We like to find the best ingredients in season, and our friends at Carrot and Coriander in High Wycombe source fruit and veg daily from Covent Garden market for us.

Our Charcuterie is from the award winning Tempus Meats in Weybridge, and our cheese from The Fine Cheese Company.

And don't forget about our cakes.....these are freshly baked daily by the fabulous @natashanutriusbakes and our wonderful chef Rochelle.

 jack_and_alice  @Jack_and_Alice  jack and alice loves www.jackandalice.co.uk

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.

BREAKFAST

AVAILABLE 9AM - 11.30AM

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Jack's big breakfast 2 rashers of bacon, poached eggs, sausage, roast portobello mushroom, tomato, hash brown, baked beans 12

Alice's veggie breakfast Smashed avocado, poached eggs, grilled halloumi, roast portobello mushroom, tomatoes, hash brown v 11.5

Add toast, butter and jam to your breakfast 1.5

Shakshuka Baked eggs, in a spiced tomato and roasted pepper sauce covered with crumbled feta, and served with flatbread and dukkah v 8.95

Two poached eggs on toasted sourdough v 6.5

Crumpet breakfast stack Two buttered toasted crumpets with sausage, bacon, cheese and a free range fried egg 11

Smashed avocado, poached egg, tomato and onion chutney, whole grain toast, chilli flakes v 10

Honey, almond, cinnamon and raisin granola, with banana, blueberries and strawberries, blueberry compote and Greek yogurt v 6.80

Porridge topped with poached forest fruits and flaked almonds v 6.5

EGGS

All of our Egg dishes have two free range poached eggs served on toasted muffins, with **hollandaise sauce**

Eggs on toasted muffin v 6.75

Eggs Benedict with thick sliced Wiltshire ham 9.75

Eggs Royale with smoked salmon 10.5

Eggs Jack & Alice with spinach, roasted tomatoes and grilled halloumi v 10.5

PANCAKES

Triple stacked buttermilk pancakes with your choice of topping

Simply maple topped with maple syrup 8

Fresh strawberries chocolate sauce 8.5

Crispy bacon sliced banana and maple syrup 9

Greek yogurt blueberry compote, berries and honey v 9.5

BREAKFAST BRIOCHE BAPS

2 items **6.95** | three items **8.5**

Choose from sausage, bacon, roast portobello mushroom, hash brown, fried egg, smashed avocado, grilled halloumi

BREAKFAST ADD-ONS

One sausage 1.5 | Two bacon rashers 2.5 | Two mushrooms 2.5

Roast tomato 1.5 | Two hash browns 2 | Three grilled halloumi slices 3

Poached/fried egg 1.5 | Baked beans 1.5 | Smashed avocado 3

Pot of maple syrup 0.5 | Toasted sourdough, butter & jam 2.75

Croissant, butter & jam 3.5 | Crumpets, butter & jam 3.5

LUNCH

AVAILABLE 11.30AM - 4PM

BRUNCH

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EGGS

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Eggs Jack & Alice with spinach, roasted tomatoes and grilled halloumi v 10.5

PANCAKES

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Crispy bacon sliced banana and maple syrup 9

Greek yogurt blueberry compote, berries and honey v 9.5

SALADS AND SOUP

Chicken Caesar salad Roast chicken, baby gem, croutons, Caesar dressing, parmesan and anchovies 12.75

Tomato & basil or vegetable soup with sourdough bread ve 7

Tom & cheese Tomato and basil soup served with a mozzarella and cheddar toastie v 11.5

Greek salad Feta cheese, tomato, cucumber, red onion, olives and rocket v 11

SIDES

Sweet potato fries v 4.5 | Fries v 4 | House salad v 4.5

Roasted cauliflower, broccoli and baby new potatoes v 5

SANDWICHES, BURGERS AND DOGS

All served with coleslaw and fries or house salad. Upgrade to sweet potato fries for 50p

Fish finger sandwich Battered goujons on ciabatta with homemade tartar sauce and baby gem 11.5

Grilled rump steak, caramelised onion and rocket on ciabatta 14

Garlic mushroom, cheddar, blue cheese and spinach on toasted sourdough v 10.5

BBQ pulled pork shoulder, cheddar and mozzarella on toasted sourdough 11

Jack's cheese & bacon burger house made beef patty, cheese, bacon, baby gem, tomato, mustard mayo 13.95

Moving Mountain™ vegan burger topped with vegan cheddar, 'Facon' jam, beef tomato and baby gem ve 12.95

Grilled chicken burger, smashed avocado, bacon, beef tomato, baby gem, lemon and basil mayo 14

Jack & Alice hotdog Traditional pork "dog", in a glazed bun with caramelised onions, mustard and ketchup 11.5

Moving Mountain™ vegan hotdog served in a vegan roll with caramelised onions, mustard and ketchup ve 11.5

FAVOURITES

Homemade salmon & smoked haddock fishcakes, poached egg, lemon and chive hollandaise, served with house salad 14

Lamb shoulder shepherds pie slow cooked chunks of lamb shoulder topped with mashed potato, served with seasonal vegetables 13.5

8 hour cooked beef brisket chilli, sour cream, basmati rice and flatbread 12.5

Three bean vegan chilli, basmati rice, heritage tomato salsa and flatbread ve 12

Chicken schnitzel, garlic and herb butter, cherry tomatoes, rocket, and truffle and parmesan fries 14

Mac & cheese, panko and herb breadcrumbs, garlic ciabatta v 11

Quiche of the day served with either fries, Caesar salad or Greek salad, and coleslaw 12.5

Pan fried Cornish sole, buttered new potatoes, brown shrimp butter 14.5

10oz sirloin steak, fries, roast mushroom and tomato 23

Sausage & mustard mash served with onion gravy 12.5

Moules marinières, served with fries 14