

Jack & Alice

CHAMPAGNE

Greyfriars NV Farnham
125ml **8**

APEROL SPRITZ

Aperol, Prosecco and soda
Glass **10**

NEGRONI

Plymouth gin, Antiqua Formula vermouth
and Campari
Glass **10**

SHARING

Spinach and artichoke dip, tortillas **v 8.5**

Focaccia, sourdough and flatbread with olive oil and balsamic vinegar **ve 7.5**

Baby camembert, rosemary and garlic, toasted sourdough soldiers **12.5**

8 hour slow cooked beef nachos, cheese, salsa, sour cream **12 ve n**

Add smashed avocado **3.5**

Mezze platter - Avocado hummus, whipped feta, olives, tomato, cucumber and red onion salad **15**

BOARDS

Three cheese board Burts Blue, Waterloo, Pitchfork Cheddar **20**

Three meat board Air dried British beef, achari spiced salami, chestnut smoked coppa **23**

Mixed meat and cheese board a combination of our specialist cheeses & meats **30**

All boards served with celery, chutney, grapes, crackers & bread

FISH

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

Sole fillets, brown shrimp and caper butter **11.5**

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

Seafood linguine - prawns, mussels and salmon in a creamy white wine sauce **10**

Beer battered cod mini burger with tartare sauce **7.5**

Pan fried chorizo and king prawns in a tomato and pepper sauce, with ciabatta **10**

Teriyaki tuna skewers **12**

Tempura salt and pepper squid with sweet chilli sauce **9**

MEAT

Duck tacos, cucumber salsa, hoisin sauce **9**

Mini cheeseburger, caramelised onions, burger sauce **6.5**

Spicy buffalo chicken wings **8.5**

Slow roasted BBQ beef short rib, mustard mash **13**

Chicken satay skewers with Asian slaw **8.5**

Grilled garlic and rosemary lamb cutlets **14**

Roast ham and Burts Blue croquettes with garlic mayo **8.5**

8oz Sirloin steak tagliata, wild mushroom, garlic spinach **17**

VEGETABLES

Tomato bruschetta, whipped feta, basil oil **v veo 8.5**

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

Red lentil and sun-dried tomato pate with sourdough bread and celery **v 8.5**

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

Pulled mushroom tacos, shredded lettuce, three bean chilli **ve 8.5**

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

Bang bang Korean fried cauliflower wings **ve 8**

Pea and asparagus mac and cheese **v 8.5**

SIDES

Fries **ve 4.5** | Sweet potato fries **ve 4.75** | Truffle & parmesan fries **5.5**

Tomato, cucumber and red onion salad **ve 5.5** | Chilli and garlic tender stem broccoli and green beans **5**

Roasted Mediterranean vegetables **5** | Flatbread **3**

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.