

Our Evening Food

Starters

Chargrilled masala chicken skewers mint sauce & balsamic glaze	5.50
Smoked mackerel pâté Tewkesbury mustard & crusty baguette	6.00
Vegetable tempura with sweet chilli sauce	4.95
Honey & mustard cocktail sausages	5.50

Jamies Summer Salads

Chargrilled chicken & bacon Caesar cos lettuce, anchovies, parmesan cheese & croutons in Caesar dressing	9.50
Tuna & mixed bean salad mixed salad, tomatoes, red onions & mustard dressing	8.95
Goats cheese, beetroot & pine nut salad mixed baby leaves & balsamic dressing	8.75
Warm roast duck & orange salad mixed baby leaves, pea shoots & balsamic dressing	9.75
Hot smoked wild salmon, potato & egg salad mixed baby leaves, pea shoots & mustard dressing	9.50
Parma ham, peach & mozzarella salad lamb's lettuce & baby leaves, sliced juicy peach & buffalo mozzarella	9.50
Thai noodle & prawn salad egg noodles, shredded carrot & cabbage in a sweet chilli dressing	9.50

Mains

Linguini with roasted vegetables, olives & rocket with pesto sauce & parmesan cheese	8.95
Chicken breast filled with sun dried tomatoes & basil on buttered jersey royal potatoes	9.95
Chargrilled 10oz rib-eye steak served with roasted plum tomato, chunky chips & garlic herb butter	18.50
Fish & chips hake fillet in crispy batter with chunky chips, tartare sauce & garden peas	9.95
Chilli spiced bean burger <i>Available with cheddar or stilton extra £1.00</i> served on a sour dough bun with chunky chips, old spot ale chutney & coleslaw salad	8.95
Jamies beef burger <i>Available with cheddar or bacon extra £1.00 each</i> served on a sour dough bun with chunky chips, old spot ale chutney & coleslaw salad	9.95

Sides

Chunky chips	2.75
French fries	2.75

Artisan baguette with olive oil & balsamic vinegar	2.50
Vinci olives	2.50
Mixed salad	2.50
Buttered sugar snap peas	3.00

Boards

Antipasti	11.00/20.00
chorizo, smoked ham, dolcelatte, duck pâté, anchovies & olives with Tewkesbury mustard, old spot ale chutney, butter & crusty bread	
Sausage	9.50/18.00
honey & mustard cocktail sausages, Cumberland pork & leek sausages with Tewkesbury mustard, old spot ale chutney, butter & crusty bread	
Mezze	9.50/18.00
houmous, tzatziki & taramasalata with Vinci olives, Greek feta, artichoke hearts, roasted red peppers, crudités & Greek flat bread	
Traders	11.00/20.00
tempura prawns, chicken skewers, vegetable tempura, crispy squid, honey & mustard cocktail sausages, mini vegetable spring rolls, chunky chips, crème fraîche & sweet chilli sauce	
Selection of British cheeses	8.00/15.00
mature cheddar, Long Clawson blue stilton, Cornish Yarg & Somerset brie served with grapes, celery, fruit chutney & crackers	
Nachos	8.75
tortilla chips covered in melted cheddar & topped with guacamole, salsa & sour cream	

Puddings

each 4.50

Lime posset with raspberries in orange liqueur
Layered chocolate mousse
Blackcurrant cheesecake
Raspberry & cranberry sorbets

Coffee & Tea

each 2.50

Americano
Latte
Cappuccino
Espresso
Mocha

Hot chocolate

Traditional English tea
Earl grey
Green tea
Assam
Fresh mint tea

Why not add liqueur to your coffee? – choose from

Baileys
Kahlua
Martell
Irish coffee

An optional 12.5% service charge will be added to your bill. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives, so please ask your server if you have a particular allergy or requirement