The Jam House



Restaurant Menu

Duo White & Brown Loaf, Stone Baked Focaccia & Marinated Olives ^{2,4,7} · £3.50

Starters

Soup of the Day (V, GF,NF), Homemade Bread 1,2,14 Charcuterie Board (GF,NF), Cured Meats, Pickles & Apple Chutney 2,4,14 Oak Smoked Salmon Beetroot Gravlax (GF,NF), Dill Pickled Cucumber, Beetroot Purée & Petit Salad 1,4,5,9,14

Crispy Mac & Cheese Bites (NF), Parmesan Custard & Smoked Bacon Crumb ^{2,4,7}
Panko Crusted Beef Brisket (NF), Smokey Barbecue Sauce & Crisp House Slaw ^{2,4,6,7,14}
Vegan Burrata (Ve,GF), Beef Tomato Salad, Rocket Pesto & Balsamic Pearls ¹⁴

Main Courses

Duo of Pork (GF,NF), Potato Terrine, Caramelised Apple Purée, Baby Carrots & Pork Crackling Crumb ^{4,6,7,9,10,12,13,14}

Roasted Corn-fed Chicken Supreme (NF), Sweetcorn Purée, Rosti Chips, Tenderstem Broccoli & Pan Jus 1,2,6,7,14

8oz Chargrilled Sirloin (NF) (£6.95 Supplement for this Dish)

Fries*, Confit Tomato, Garlic Butter, Rocket Salad & Peppercorn Sauce 1,2,7,14

Beer Battered Haddock (NF), Hand-cut Rustic Chips, Minted-Crushed Peas & Tartare Sauce ^{2,5,6,7,14}
Rocket & Goats Cheese Tortelloni (V), Romesco Sauce ^{2,5,6,7,10}

Pea & Mint Risotto (Ve,GF,NF), Crematta Cheese, Pea Shoots & Smoked Oil

Sides - £3.50

^{2,7,9,13} Parmesan & Truffle Fries (NF)

Sautéed Green Beans & Shallots (GF,NF) 4

⁷ Roasted Garlic New Potatoes (GF,NF)

Rocket Salad, Balsamic Glaze (GF,NF) 14

*Gluten-Free fries available upon request

Desserts

Banana Parfait, Salted Peanut Brittle, Chocolate Mousse & Spiral Tuile ^{2,4,6,7,10,11,13}

Lemon Scented Baked Cheesecake (NF), Blueberry Compote,

Raspberry Ripple Ice Cream & Lemon Sherbet ^{2,4,6,7,13}

Vanilla Panna Cotta (GF,NF), Blackberry and Mint Compote & Blackberry Shards 7,14

Strawberry & Shortbread Eton Mess (GF,NF)^{2,6,7,13}

Selection of Homemade Sorbets (Ve,GF,NF) with Summer Fruits

Selection of Locally Sourced Cheeses with Homemade Chutney,

Oat Cakes & Water Biscuits 1,2,4,6,7,10,12,13,14

V – Vegetarian Ve – Vegan GF – Gluten Free NF – Nut Free

2 Courses - £32.00 3 Courses - £40.00 Balcony tables incur a £5 per person surcharge on Saturdays

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Restaurant Menu

Allergens Key

1

Celery *

Includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.

Cereals containing Gluten *

Wheat (such as spelt and Khorasan wheat/ Kamut), rye, barley and oats is often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.

2

3

Crustaceans *

Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south-east Asian curries or salads, is an ingredient to look out for.

Eggs *

Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.

4

5

Fish *

You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.

Lupin *

Lupin is a flower, but it's also found in flour! Lupin flour and seeds can be used in some types of bread, pastries and even in

6

7

Milk *

Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.

Molluscs *

These include mussels, land snails, squid and welks, but can also be commonly found in oyster sauce or as an ingredient in fish stews.

8

9

Mustard *

Liquid mustard, mustard powder and mustard seeds fall into this category. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.

Nuts *

Not to be mistaken with peanuts, this ingredient refers to nuts which grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in bread, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice-cream, marzipan (almond paste), nut oils and sauces.

10

11

Peanuts *

Peanuts are actually a legume and grow underground, which is why it's sometimes called a groundnut. Peanuts are often used as an ingredient in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.

Sesame Seeds *

These seeds can often be found in bread (sprinkled on hamburger buns for example), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.

12

13

Soya *

Often found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya in a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.

Sulphur Dioxide (Sulphites) *

This is an ingredient often used in dried fruits such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur

14

* All Allergens are used within our Kitchen; no dishes can be guaranteed Trace Free. For more information on the 14 Food Allergens, please visit food.gov.uk

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