



**THE JAM TREE**  
BAR & RESTAURANT

# EVENING MENU

## NO BBQ

### NIBBLES (for the table)

Sour Dough, Olive Oil & Dukkah (ve)	4.50
Carrot & Caraway Dip, Crisp Flat Bread (ve)	4.50
Marinated Select Olives (ve)	5.00

### STARTERS

Grilled English Asparagus & Poached Egg (v, gf) <i>with lemon butter &amp; pea shoots</i>	9.00
Parma Ham, Buffalo Mozzarella & Fig (gf) <i>with aged balsamic, rocket &amp; tomato salsa</i>	10.00
Hot & Spicy Buffalo Wings (gf) <i>with blue cheese dip</i>	7.50
Sotong Manis <i>sweet, spicy &amp; crispy squid</i>	8.50
Salmon & Lemongrass Fishcakes (gf) <i>sweet chilli jam &amp; lime salad</i>	9.00

### SIDES

House Salad (ve)	3.50
Fries (v)	4.00
Onion Rings (v)	4.00
Buttered Green Beans (v, gf)	4.50
Sweet Potato Fries (v)	4.50
Pink Fir Potatoes (v, gf)	4.50

### MAINS

Slow Cooked Lamb Neck (gf) <i>salsa verde, fine beans, samphire &amp; pink fir potatoes</i>	18.00
Earth Bowl (ve, gf) <i>tender stem broccoli, watercress, avocado, red quinoa, carrot slaw &amp; kidney bean salad with spiced walnuts</i>	13.00
Chicken & Avocado Salad (gf) <i>avocado, gem heart &amp; poached egg salad with honey mustard glaze</i>	14.00
Double Bacon Cheese Burger <i>smoked chilli &amp; bacon jam served with french fries</i>	15.00
Pulled Pork Burger <i>barbecue relish, slaw, fried pickles &amp; french fries</i>	15.50
Salmon Fillet (gf) <i>spiced paneer, squash, potato &amp; spinach with cucumber relish</i>	16.50
28 Day Aged Sirloin Steak <i>onion rings, watercress, roast tomato &amp; peppercorn sauce</i>	20.00
Sweet Potato & Chickpea Cakes (ve, gf) <i>roast pepper, blackened shallots &amp; spinach</i>	14.00
Char Sui Roast Pork <i>udon noodles, Chinese greens &amp; sweet soy</i>	15.00

### PUDDING

Sticky Toffee Pudding (v) <i>with walnut praline &amp; caramel ice cream</i>	6.50
Mint Chocolate Parfait (v, gf) <i>frozen chocolate mousse, with Chantilly creme</i>	6.00
Summer Trifle <i>with summer berries &amp; elderflower jelly</i>	6.00
Ice Cream & Sorbet Selection (v, gf)	6.00



A discretionary service charge of 12.5% will be added to your bill.

Allergen information available on request, please ask your server.

# WINE LIST

## TRENDING WINES

WHITE	175ml Glass	250ml Glass	750ml Bottle
<b>Casa do Homem Branco</b> (Portugal)	7.00	10.00	30.00
<i>The '80s is having a comeback and so is Portuguese green wine. Perfect with sunshine.</i>			
<b>Lagar Da Xestosa Godello</b> (Spain)			26.00
<i>The rising star of Galicia. A fruitier version of Albarino. Great with seafood.</i>			
<b>Extreme Vineyards White, Bonfire Hill</b> (South Africa)	32.00		
<i>A crazy mix of grapes from a very talented female winemaker and surfer. Radical.</i>			
<b>Grenache Blanc, IGP Pays D'Oc</b> (France)	6.30	9.00	27.00
<i>Felicette was the first cat in space and this is Major-Tom drinking experience - super easy, totally delicious.</i>			
PINK			
<b>Vale do Homem Rosé</b> (Portugal)			28.00
<i>A guilty pleasure. Super fruity with a hint of sweetness.</i>			
RED			
<b>Extreme Vineyards Red, Bonfire Hill</b> (South Africa)	32.00		
<i>A crazy mix of grapes from a very talented female winemaker and surfer. Radical.</i>			
<b>Grenache Noir, IGP Pays D'Oc</b> (France)	6.30	9.00	27.00
<i>Felicette was the first cat in space and this is a Major-Tom drinking experience - super easy, totally delicious.</i>			
<b>Primitivo, Salento, IGT</b> (Italy)			26.00
<i>Known as Zinfandel in the US of A. Full of dark brooding fruit and masses of power.</i>			
<b>Merayo Mencía</b> (Spain)			26.00
<i>Fresh, flavoursome and as far from Rioja as you could imagine. Delicious.</i>			

## STAFF FAVOURITES

WHITE	175ml Glass	250ml Glass	750ml Bottle
<b>Albariño, Lagar de Bouza</b> (Spain)			34.00
<i>Apricots and peaches in a glass.</i>			
<b>Picpoul de Pinet, Domaine Montred</b> (France)	7.00	10.00	30.00
<i>Picpoul means 'sting the lips' due it is raspyness. A great alternative to Sauvignon.</i>			
<b>Chenin Blanc, Aloe Tree</b> (South Africa)			25.00
<i>Sunshine in a glass. Ripe full fruit. Totally tropical.</i>			
<b>Sauvignon Blanc, Marlborough</b> (NZ)	7.50	10.70	32.00
<i>The classic all-encompassing wine, bursting masses of fruit and flavour.</i>			
PINK			
<b>Rosé, IGP Pays d'Hérault</b> (France)	5.20	7.40	22.00
<i>Fresh and fruity and a great all rounder.</i>			
RED			
<b>Pinot Noir, Santa Macarena</b> (Chile)	7.50	10.70	32.00
<i>A seriously cool wine in every way. Grown 5 km from the sea. Great slightly chilled.</i>			
<b>The Unforgettable Grenache Shiraz Matro</b> (Australia)	34.00		
<i>It tastes as good as it looks. Truly unforgettable.</i>			
<b>Merlot, Largesse</b> (France)			28.00
<i>Full of rich plummy fruit. Soft, easy to drink and incredibly moreish.</i>			
<b>Malbec Santaurio, Mendoza</b> (Argentina)	7.50	10.70	32.00
<i>A wine that needs little introduction. Perfect with a burger or a steak.</i>			

## ORGANIC & BIODYNAMIC

WHITE	175ml Glass	250ml Glass	750ml Bottle
<b>Chardonnay, IGP Pays d'Oc</b> (France)	7.00	10.00	30.00
<i>A classic Chardonnay with a hint of oak. What's not to like?</i>			
<b>Chablis, Domaine Grossot</b> (France)			40.00
<i>Tastes like the smell of rain on a sunny day. Mineral-mania, completely awesome.</i>			
<b>Blanco, Campo Flores</b> (Spain)	5.60	8.00	25.00
<i>Zingy and fresh with fabulous fruit.</i>			
<b>Soave, Solfiti Aggiunti, DOC</b> (Italy)			32.00
<i>A slightly funky, natural version of the well-known wine. Delicious.</i>			
PINK			
<b>Côtes de Provence Rosé</b> (France)			33.00
<i>The finest Rosé in the world. Great with fish stew.</i>			
RED			
<b>Montepulciano, d'Abruzzo, DOP</b> (Italy)			32.00
<i>Rustic and rugged like the region. Perfect with wholesome comfort food.</i>			
<b>Tinto, Campo Flores</b> (Spain)	5.70	8.00	25.00
<i>A warm, fruity, spicy little number. An easy drinker.</i>			
<b>Sogno del Sud Nero D'Avola</b> (Italy)	7.00	10.00	30.00
<i>Full and rich and packed with ripe fruit flavours.</i>			
<b>Cabernet Sauvignon, Maipo, Armador</b> (Chile)			34.00
<i>Ridiculously pure fruit from the biodynamic winery. Intense blackcurrant.</i>			

## TRADITIONAL

WHITE	175ml Glass	250ml Glass	750ml Bottle
<b>Sancerre Blanc, Domaine Daulny</b> (France)			40.00
<i>The best version of Sauvignon Blanc in the world.</i>			
<b>Pinot Grigio, IGT, La Farfalla</b> (Italy)	5.90	8.40	25.00
<i>What can we say? The ever popular Pinot. Exactly what it says on the tin.</i>			
<b>Gavi, DOCG, Tenuta Olim Bauda</b> (Italy)			32.00
<i>Pinot Grigio for grown ups.</i>			
<b>Trebbiano, IGT</b> (Italy)	4.70	6.70	20.00
<i>Light, fresh and zippy. A great all-rounder and stupidly easy to drink.</i>			
PINK			
<b>Pinot Grigio Rosé, IGT</b> (Italy)	5.60	8.00	24.00
<i>A pink version of the white and even more drinkable.</i>			
RED			
<b>Rioja, DeAlto</b> (Spain)	5.90	8.40	25.00
<i>A fruity &amp; fabulous example of the Spanish staple. Great with Lamb.</i>			
<b>Sangiovese, IGT</b> (Italy)	4.70	6.70	20.00
<i>A fruit driven, slightly spicy easy drinker.</i>			
<b>Fleurie, Domaine Berrod, Beaujolais</b> (France)			35.00
<i>Perfect summer wine. Great slightly chilled.</i>			
<b>Côtes du Rhône Rouge</b> (France)			32.00
<i>Rustic and spicy with red berry fruit.</i>			

125ml measures are available on request