



**THE JAM TREE**  
BAR & RESTAURANT

# LUNCH MENU

## NIBBLES (for the table)

Fried Pickles & Blue Cheese Mayo	4.00
Sour Dough, Olive Oil & Dukkah (ve)	4.50
Carrot & Caraway Dip, Crisp Flat Bread (ve)	4.50
Marinated Select Olives (ve)	5.00

## LUNCH

Roasted Aubergine & Spiced Garlic Pickle (ve, gf) <i>with parsley, tomato &amp; onion salad</i>	8.50
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
Sweet Potato & Chickpea Cakes (ve, gf) <i>roast pepper, blackened shallots &amp; spinach</i>	14.00
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 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

## 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

## PUDDING

Peanut Butter Ice Cream Whoopee Pie (v) <i>chocolate sauce &amp; crispy raspberries</i>	6.00
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.