



**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

White Bean Soup (ve) <i>with kale &amp; pumpkin seed pesto</i>	7.00
Coconut Lemongrass Noodle Soup (v,gf) <i>with carrots, daikon, spring onions &amp; a soft boiled egg</i>	12.00
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
Mushroom & Spinach Wellington (v) <i>celeriac purée, potato gratin, kale and wild mushroom jus</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
Grilled Grey mullet (gf) <i>courgette, aubergine, cherry tomato &amp; capper sauce</i>	18.00
Spiced duck breast <i>pumpkin purée, aromatic duck fritter, bok choy &amp; ginger</i>	18.00

## SIDES

House Salad (ve)	3.50
Fries (v)	4.00
Onion Rings (v)	4.00
Buttered Kale (v)	4.00
Sweet Potato Fries (v)	4.50
Potato Gratin (v, gf)	4.50

## PUDDING

Chocolate & Caramel Bavarois	6.00
Sticky Toffee Pudding (v) <i>with walnut praline &amp; caramel ice cream</i>	6.50
Chai Panacotta <i>poppy seed short bread &amp; lemon sorbet</i>	6.50
Pineapple in Ajowan Syrup (ve, gf) <i>with coconut sorbet &amp; spiced rum tuille</i>	7.50



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



Allergen information available on request, please ask your server.