

The Jug & Bottle – Sunday Menu

Nibbles & Starters

Selection of homemade breads to share, sundried tomato & olive tapenade, balsamic dip (v,gfo) (1424) 7.50

Smoked Applewood, chilli beignets with a sundried tomato harissa dip (422) 5.95 (v)

Spicy chorizo, red peppers & thyme honey glaze with toasted sourdough (531) 7.50 (gfo)

Garlic & herb marinated Spanish green and Kalamata olives (vg,gf) (521) 4.50

Starters

Homemade sweet potato & coconut soup with fresh bloomer bread & butter (v,gfo) (370) 6.75

Smoked mackerel & dill paté with horseradish crème fraiche, candied beetroot, cucumber ribbons and toasted multi grain sourdough (gfo) (395) 8.95

Pork & sage, black pudding sausage roll with crispy crackling, apple slaw and spicy Bramley apple ketchup (679) 7.95

Butternut squash, cheddar, thyme arancini, squash velouté, red onion marmalade, crispy sage (vg,gf) (422) 7.75

Ham hock, white pudding & caramelised onion Scotch egg, Blacksticks blue hollandaise, rocket leaf (932) 7.95

King prawn remoulade skewers with radicchio, sweet & sour peppers and cucumber salad (360) 8.25

Sticky ginger soy chicken wings with spring onion & sesame seeds, baby gem pickled veg & kimchi salad 7.95

Sharing Platters

Fisherman's – Mini fish & chips; marinated prawn remoulade skewers; fresh smoked salmon with mixed leaf salad, whitebait, tartare sauce, and sweet chilli sauce. (1272) 27.95

Rosemary & garlic infused Camembert served with ciabatta croutes, Spanish green and Kalamata olives, artichokes in lemon & thyme oil, sundried tomatoes, red onion marmalade and piccalilli (gfo) (1499) 18.95

Roasts

Roast chicken supreme with sage & onion pork stuffing (gfo) (1055) 18.50

Slow roasted topside of beef with honey & mustard roasted parsnip (gfo) (1025) 18.50

Roast pork loin with crackling and chipolata sausages (gfo) (1224) 17.95

Parsnip, sage & chestnut roast with honey & mustard roasted parsnip (v,vgo) (1138) 13.95

All served with Yorkshire pudding, roast potatoes, creamy mash, creamed leeks, broccoli, honey & thyme glazed baton carrots and homemade rich gravy.

Sunday sides to go with your roasts:

Cauliflower cheese & leek gratin (142) 3.95

Chipolata sausages and sage & onion pork stuffing mix (188) 4.95

Seasonal vegetables (v,gf) (188) 3.95

Light Bites & Salads

Red Thai spiced chicken, pepper & red onion skewers with mango, pak choi, cucumber and mint salad, dressed with sweet chilli sauce, served with toasted flatbread and mint yoghurt (659) £14.50

Smoked haddock & spinach Florentine risotto with petit pois, broad beans, parmesan and topped with a soft poached egg (gf) (553) £13.50

Warm feta and sweet potato salad with charred hispi cabbage, mixed leaf, edamame beans, walnuts, pomegranate seeds and maple red wine vinaigrette (gf) (581) £12.95

Grilled sardine fillets on toasted multigrain sourdough, rich tomato sauce and black olive crumb (gfo) (990) £12.95

6oz gammon steak with a fried hen's egg, pineapple red pepper salsa, garden peas and pub chips (gf) (718) £12.95

Mains

Pan fried John Dory fillets in a lime, caper & samphire butter sauce, crushed chive new potatoes, British asparagus spears and charred hispi cabbage (675) 21.95

Bourbon glazed belly pork salad of apple, Chinese leaf, celery, carrot, grapefruit, caramelized cashews with honey & mustard dressing (1025) 15.95

Pan Fried Katsu cauliflower steak, sticky coconut lemon rice, black onion seeded tenderstem broccoli, charred long half red chilli mixed with a toasted sesame pickled carrot, white radish salad and kimchi (889) (v,vg) 14.95

Seafood tagliatelle with king prawns, calamari, Connemara mussels, capers in creamy white wine & dill sauce topped with crispy squid (1331) 17.95

Slow braised shoulder of lamb in masala sauce with Bombay potatoes, onion bhaji, persuari & coconut naan breads and mint raita (2099) 22.95

Cannellini bean, courgette & aubergine lasagne, panzanella salad and maple red wine vinaigrette (1184) 15.95

Gressingham duck breast with caramelised peaches, chorizo dauphinoise potato, squash velouté, green beans and red wine jus (gf) (651) 23.95

Steak, confit onion and Guinness pie: 24-hour braised shin of beef in rich homemade gravy, with creamed leeks, honey & thyme glazed baton carrots served with creamy mash or proper pub chips (1908) 17.50

28-day aged ribeye steak, garlic butter, confit onions, sautéed wild mushrooms and roasted vine tomatoes served with chunky pub chips (gf) (1919) £26.95 Add peppercorn (403) or bearnaise sauce (365) 2.95

Local ale battered haddock, proper pub chips, minted pea purée and tartare sauce sml (691) 12.95/lrg (956) 17.50

Classic steak burger with bacon & Monterey Jack cheese, beef tomato and lettuce on a toasted bun served with tomato & red onion salsa, onion rings, coleslaw and proper pub chips (gfo) (1579) 16.75

Sandwiches & Ciabattas - served until 5pm (gf bread available)

Roasted honey & thyme chorizo, sweet & sour red peppers, halloumi and spinach flatbread with caramelised red onion & garlic hummus and skinny fries (837) 13.50

Fish bap - battered haddock, minted peas, baby gem, tartare sauce, skinny fries and curry sauce (691) 13.50

Caprese ciabatta with mozzarella, vine tomato and basil & pine nut pesto, served with a cucumber, cherry tomato and rocket salad and a lemon & olive oil dressing (621) 8.50

Smoked salmon, Atlantic prawn Marie Rose open sandwich with a lemon dressed rocket, red onion, tomato and cucumber salad (331) 11.50

Sides

Chunky pub chips (v,vg,gf) (419) 4.25

Garlic ciabatta (v) (571) 3.95

Skinny fries (v,vg,gf) (495) 4.50

Garlic ciabatta with cheese (v) (904) 4.50

Dressed mixed leaf side salad (v,vg) (161) 3.95

Homemade onion rings (v) (342) 3.95

Tenderstem broccoli, green beans, carrots (v,vg,gf) (40) 3.95

Hot Drinks

Coffee reg 2.65/lrg 2.95

Latte reg 3.10 / lrg 3.50

Cafetière reg 5.00/lrg 7.00

Flat white 3.10

Single/Double espresso 2.50/2.85

Cappuccino reg 3.10/lrg 3.50

Pot of tea 2.60

Hot chocolate with cream & marshmallow 3.50

Selection of herbal teas 2.70

****Chosen Charity Dish****

Every time our chicken dish is ordered we will donate 50p to Age UK Meadowcroft well being centre

(v) Suitable for vegetarians (gf) Gluten free (gfo) Gluten free option (vg) Vegan (vgo) Vegan option.

If you have any dietary requirements or wish to see our allergens information, please ask a member of the team.