THE JOLLY GARDENERS

## SUNDAY 16TH AUGUST

*Our Aurox® beef is sourced from our favourite regenerative farm, Lyons Hill in Dorset*
*Fruit and vegetables are from New Covent Garden Market, less than a mile away*

Jolly Bloody Mary, Absolut Tabasco Vodka
'Bloody Bens' mix, mini Yorkshire pudding 12

## SNACKS

Marinated olives & pickles 4
Pork crackling, apple sauce 4
Foccacia, Two Fields olive oil 5
Lamb ragu arancini, parmesan 8

## SMALL PLATES

Cauliflower wings, chipotle mayo 10
Hummus, crispy chickpeas, flatbread 9.5
Grilled chicken skewers, katsu sauce 15
Beetroot cured salmon, creme fraiche, rye bread 16

## SUNDAY ROAST

Iron age pork platter for 2 to share;
Roast loin & rolled belly served with apple sauce and family style sides
26 pp

Aurox beef 28 day dry aged rump, Yorkshire pudding 28
Herb roasted ½ chicken, pork stuffing 24

Hispi cabbage, pumpkin seed stuffing, tomato sauce 19

*All roasts served with family style sides: beef fat roast potatoes, 48-hour gravy*
*Roasted heritage carrots, sweet potato & squash mash, seasonal greens*
*(Cabbage served with plant-based potatoes and gravy)*

## SIDES

Two beef fat Yorkshire puddings 5
Smoked cheddar cauliflower cheese 6
Pork & apricot stuffing 6
Koffman fries, rosemary salt 6