



THE JOLLY GARDENERS

*Here's a selection of our bar snacks & burgers,
ask the team if you'd like to see our full A La Carte menu*

SNACKS

Cauliflower wings, chipotle mayo	10
Welsh rarebit, Worcestershire sauce	9.5
Breaded whitebait, lemon mayo	8
Lamb kofta, za'atar, tzatziki	9.5
Black pudding scotch egg, brown sauce	10
Duck croquette, paprika aioli	8
Koffman fries, rosemary salt	6

BURGERS - *all served with fries*

Crispy lentil burger, curry mayo, pickled onion	18
Double cheeseburger, bacon, burger sauce	19
BBQ pulled pork, pickled red cabbage	19

All prices include VAT at current rate.
Discretionary 12.5% service charge will be added to your bill
We cater for allergies and dietary requirements, please speak to us
An optional £1 will be added to your bill to support to support Movember

A LA CARTE MENU

APERITIVO SPRITZ 7
'Smiling Wolf' 0% functional aperitivo
Crodino, Soda

JOLLY MARGARITA 11
Tequila, agave, triple sec, lime
Chilli salt rim

MAPLE SMASH 11
Buffalo Trace bourbon
Maple syrup, orange bitters

Our Aurox® beef is sourced from our favourite regenerative farm, Lyons Hill in Dorset
Fish is fresh from James Knight of Mayfair, sourced from Cornwall & Scotland
Fruit and vegetables are from New Covent Garden Market, less than a mile away

STARTERS

Charred leeks, smoked chilli salsa & coconut yoghurt	11
Cured chalk stream trout, wild garlic salsa, verjus	13
Steak tartare, roast bone marrow, egg yolk, focaccia crisps	16

MAINS

Purple sprouting broccoli, wild garlic gnocchi, toasted walnuts	19
Roast sea bream, harissa, preserved lemon, rainbow chard	25
Confit lamb shoulder, spinach, black garlic, lamb jus	27

SIDES

Koffman fries, rosemary salt	6
Ratte potatoes, chive & shallot butter	6
Purple sprouting broccoli, chimichurri	8

DESSERTS

Miso creme brûlée, spiced apple compote	9.5
Dark chocolate ganache, coconut brittle, olive oil	9.5
Peanut butter cheesecake, banana, salted caramel	9.5