

Our meat is from our favourite regenerative farm, Lyon's Hill in Dorset

SHARING PLATES

Jolly garden - hummus, crudités, olive crumbs, flat bread	9
Freekah & courgette salad, mustard dressing	9
Cauliflower wings, herb aioli, red pepper flakes	9.5
Lamb and cumin croquettes, lemon tahini, za'atar	11
King prawn and 'nduja bruschetta	12

SUNDAY ROAST

28 day aged Beef silverside, Yorkshire pudding	24
Dorset lamb shoulder, apricot & onion stuffing	24
East Anglian pork loin, Bramley apples, crackling	21
Curried parsnip Wellington with mango chutney	21

All roasts served with family-style sides: roast potatoes, cauliflower cheese, garlic & thyme heritage carrots, parsnips, sweet potato mash, chard, hispi cabbage, 48-hour gravy

Grilled cod fillet, romanesco, crushed potatoes, black garlic & teriyaki sauce	23
Coriander and sesame falafel, olive tapenade, cauliflower and red pepper tabbouleh	19

SIDES

Two beef fat Yorkshire puddings	5
Sprouting broccoli, lemon and pine nut gremolata	6.5
Fries, smoked harissa salt	5.5

DESSERTS

Peanut butter cheesecake, caramelised banana	8.5
Dark chocolate and pistachio brownie, chocolate ice cream	8.5
Apple and rhubarb sponge, stem ginger cream	8.5
Mango and raspberry baked Alaska	8.5

SPARKLING

		125ml / 375ml / Btl
Prosecco Glera Spumante, Veneto, Italy	NV	6.5 / 18 / 32
Lambrusco Solco Paltrinieri, Emilia-Romagna, Italy	2022	42
Prosecco Rosé Le Pianure, Veneto, Italy	2021	46
Crémant d'Alsace Emile Beyer, Alsace, France	NV	50
English Sparkling Pelegrim, Westwell, Kent, England	NV	60

ROSÉ / SKIN CONTACT

		175ml / 375ml / Btl
Cinsault Le Paradou, Rhone Valley, France	2022	7 / 15 / 28
Rosato Le Pianure, Friuli Venezia Giulia, Italy	2020	8 / 17 / 34
Provence Blend Domaine de Triennes, France	2021	38
Chiaretto Bardolino Rosa dei Casaretti, Veneto, Italy	2022	38
Côtes de Provence Les Gravieres, Domaine Gordonne, France	2022	42

WHITE

		175ml / 375ml / Btl
Colombard / Sauvignon Vinexplore Côtes de Gascogne, France	2023	6.5 / 14 / 26
Chardonnay Acacia Road, Western Cape, South Africa	2022	7 / 15 / 28
Vinho Verde Chin Chin, Quinta Do Embrizio, Portugal	2022	7.5 / 16 / 31
Pinot Grigio Le Pianure, Friuli Venezia Giulia, Italy	2022	8.5 / 18 / 36
Gavi di Gavi Rovereto, Piccolo Ernesto, Piedmont, Italy	2023	11 / 23 / 46
Muller Thurgau Evolution, Sokol Blosser, Oregon, US	2020	42
Fiano di Avellino Romano, Campania, Italy	2022	44
English Blend Tillingham, End Grain, East Sussex, UK	2021	60

RED

		175ml / 375ml / Btl
Sangiovese Agredo, Domus Vini, Veneto, Italy	2022	6.5 / 14 / 26
Tempranillo Don Tinto, La Mancha, Spain	2022	7.5 / 16 / 31
Cab Sav / Merlot Blend Le Pianure, Friuli Venezia Giulia, Italy	2023	8 / 17 / 34
Malbec Bad Brothers Mataca Calchaqui Valley, Argentina	2019	8 / 18 / 36
Chianti Podere Della Filandra, Tuscany, Italy	2022	11 / 23 / 46
Pinot Nero Stocco, Friuli Venezia Giulia, Italy	2021	48
Cabernet Franc "La Folie" Château Yvonne, France	2022	52

All prices include VAT at current rate

Optional 12.5% service charge will be added to your bill

We cater for all allergies and dietary requirements, please speak to us

@thejollygardeners – 02079677327 – info@thejollygardeners.co.uk