



*Our beef & lamb is from our favourite regenerative farm, Lyon's Hill in Dorset
Fish is fresh from James Knight of Mayfair, sourced from Cornwall & Scotland
Vegetables are delivered farm to door by Shrub Provisions*

SHARING PLATES

Braised beef flatbread, pickled red cabbage, jalapeño salsa	13
Cauliflower wings, herb aioli, red pepper flakes	9.5
Jolly garden - hummus, crudités, olive crumbs, flat bread	9
Lamb and cumin croquettes, lemon tahini, za'atar	11
King prawn and 'nduja bruschetta	12
Braised chicory, plant bacon, hazelnut butter	9

MAINS

80/20 double cheeseburger, bacon jam, relish, fries	17.5
Pulled King oyster mushroom bun, ranch slaw, crispy onions, fries	17
Roast cod fillet, romanesco, crushed potatoes, black garlic and teriyaki sauce	23
Spinach and cauliflower curry, fondant potato, mango pickle	19
Honey and ginger glazed pork fillet, sesame carrots, pak choi	21
Portland lamb cutlets, parsley speltotto, kale, pine nuts	24

SIDES

Sprouting broccoli, piquillo peppers	6.5
Rocket and candied beetroot salad, lemon dressing	6
Roast carrots and parsnips, crispy sage	6
Fries, smoked peri-peri salt	5

DESSERTS

Peanut butter cheesecake, caramelised banana	8
Double chocolate and walnut brownie, mocha cream	8
Apple and raisin steamed pudding, spiced custard	8
Poached pear and muscovado tart, ginger syrup	8

All prices include VAT at current rate.

12.5% service charge will be added to your bill which goes directly to the staff

We cater for allergies and dietary requirements, but are unable to guarantee due to the kitchen environment

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



WINE LIST

SPARKLING

		125ml / 375ml / Btl
Prosecco Spumante , <i>Veneto, Italy</i>	NV	6.5 / 15 / 30
Lambrusco Solco Paltrinieri , <i>Emilia-Romagna, Italy</i>	2021	42
Malibran Sottorvio Col Fondo , <i>Veneto, Italy</i>	2020	47
English Sparkling Pelegrim , <i>Westwell, Kent, England</i>	NV	60
Moët & Chandon Brut Imperial <i>Épernay, Champagne, Fr</i>	NV	75

ROSÉ / SKIN CONTACT

		175ml / 375ml / Btl
Cinsault Le Paradou , <i>Rhone Valley, France</i>	2021	6.5 / 14 / 28
Provence Blend <i>Domaine de Triennes, France</i>	2021	38

WHITE

		175ml / 375ml / Btl
Falanghina <i>Cooperativa Campani, Campania, Italy</i>	2021	6 / 13 / 26
Sauvignon Blanc <i>Les Deux Moulins, Loire, France</i>	2020	7 / 15 / 30
Vinho Verde <i>Chin Chin, Quinta Do Embrizio, Portugal</i>	2021	7.5 / 16 / 32
Gavi di Gavi <i>Rovereto, Piccolo Ernesto, Piedmont, Italy</i>	2022	9.5 / 20 / 40
Succes (Skin Contact) <i>Experiencia Vinicola, Spain</i>	2021	38
Fiano di Avellino <i>Romano, Campania, Italy</i>	2021	45
Chardonnay <i>Constance, Olivier Morin, Burgundy, France</i>	2020	50
English Blend <i>Tillingham, End Grain, East Sussex, UK</i>	2021	60

RED

		175ml / 375ml / Btl
Aglianico <i>Cooperativa Campani, Campania, Italy</i>	2021	6 / 13 / 26
Ruby Cabernet <i>Catarsis, Pablo Fallabrino, Uruguay</i>	2018	7 / 15 / 30
Tempranillo <i>Don Tinto La Mancha, Spain</i>	2022	7.5 / 16 / 32
Montepulciano <i>Sassi, Abruzzo, Italy</i>	2022	7.5 / 16 / 32
Beaujolais <i>Domaine Charnay, Beaujolais, France</i>	2021	45
Syrah <i>Craven, The Firs, Stellenbosch, South Africa</i>	2021	46
Cabernet Franc <i>“La Folie” Château Yvonne, France</i>	2022	48
Barolo <i>Eraldo Viberti, Piedmont, Italy</i>	2017	70

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