



**SHARING PLATES**

Jolly Garden – Hummus, crudités, olive crumbs, flatbread	8.5
BBQ cauliflower wings, herb aioli, red pepper flakes	9.5
Ham hock, mustard leaves, peas, crackling	10
Crispy fried soft-shell crab, pickled seaweed, thousand island	12
Kent asparagus, poached salmon, green tomato salsa	12.5
Chickpea panisse, black garlic aioli, yarrow	8
Plant based Scotch egg, piccalilli	8.5
Lemon thyme grilled chicken wings, cassava crumbs	9
Salt and vinegar confit potatoes, mustard dressing	6.5

**MAINS**

Double rare breed cheeseburger, bacon jam, relish, fries	16
Plant based chicken Kyiv, spring greens, mustard sauce*	18
Tuna loin, slow roast tomatoes, runner beans, pesto	22
Lyons Hill Farm rump steak, smoked potatoes, chilli butter	24
Curried pollock, red rice pilaf, mango chutney	19
Grilled summer squash, courgetti, olives, borlotti beans	17

**SIDES**

Runner beans, sweetheart cabbage, toasted seeds	4.5
Cucumber, green goddess and chive salad	4.5
Fries with plant based chicken salt	4.5

**DESSERTS**

Strawberry shortcake, vanilla cream	7.5
Chocolate and macadamia torte, salted caramel ice cream	8
Raspberry and peach Lambeth mess	7.5
Peanut butter cheesecake, caramelised banana	8

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

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\*£1 of every dish sold goes towards the #CookForUkraine campaign.



**WINE LIST**

**SPARKLING**

		125ml	375ml	Btl
Languore Spumante. Veneto, Italy	NV	6	14	28
Malibran, Col Fondo, Veneto, Italy	2020			45
The Ancestral Pink, Leicester, UK	2020			55

**ROSE**

		175ml	375ml	Btl
Cinsault, Le Paradou, France	2020	6	13	26
Pianure Rosato. Friuli Venezia Giulia, It	2019	6.2	14	28
Rosé Prosecco, Le Pianure, Veneto, Italy	2020			38
Mirabeau. Provence, France	2020			45

**WHITE**

		175ml	375ml	Btl
Colombard, L'Entrepreneur Côtes De Gascogne	2021	5.5	12	22
Semillón + moscatel, La Patagua, Chile	2021	6	12.5	25
Vinho Verde, Chin Chin, Portugal	2021	6.5	14	28
Sauvignon Blanc, Moulins, Loire, France	2020	6.8	14	28
Trebbiano. Sassi, Abruzzo. Italy	2020	7	14.5	29
Riesling, Dr Loosen, Mosel, Germany	2020			30
Assyrtiko, Lyrarakis, Greece	2020			32
Gavi. Piccolo, Piedmont, Italy	2019			38
Trebbiano di Lugano, Ca Lojera, Italy	2020			45

**RED**

		175ml	375ml	Btl
Grenache, Le Paradou, Roussillon, Fr	2020	5.5	12	22
Cabernet Sauvignon, La Cueva, Chile	2021	6	12.5	25
Montepulciano, Sassi. Abruzzo, Italy	2020	7	14.5	29
Tempranillo, Maldición, Spain	2021	7.5	16	32
Primitivo, Mocavero. Salento, Italy	2019	8.5	18	36
Beaujolais, Domaine Charnay, France	2020			40
Valpolicella Classico DOC, Meroni, It	2020			44
Frappato, Baroni di Pianogrillo, Sicily	2020			48

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