



## RESTAURANT MENU

### **SHARING PLATES**

Jolly Garden – Hummus, crudités, olive crumbs, flatbread	7.5
BBQ cauliflower wings, herb aioli, red pepper flakes	8.5
Portland lamb belly, ancho chickpeas, feta	11
Crispy gurnard fillet, tartare sauce	9
Whipped salt cod, olive tapenade, sourdough	8.5
Chickpea panisse, black garlic aioli, truffle	9
Plant based Scotch egg, piccalilli	7.5
Goose nuggets, sesame sprouts, plum chilli jam	10

### **MAINS**

Double rare breed cheeseburger, bacon jam, relish, fries	15
Plant based chicken Kyiv, spring greens, mustard sauce*	17
Cornish cod fillet, samphire and artichokes, wild garlic pesto	19
Cauliflower hearts, truffled farro, pine nuts	17
Pork fillet, braised lentils, broccoli rabe, scratchings	18
Curried monkfish, red rice pilaf, mango chutney	22

### **SIDES**

Black and green kale, Szechuan vinaigrette	4.5
Wild garlic mashed potatoes	4.5
Green herb salad, mustard dressing	4.5
Fries with PB chicken salt	4.5

### **DESSERTS**

Rhubarb fool, stem ginger cream	7.5
Pear and chocolate frangipane tart	7.5
Mango and coconut baked Alaska	7.5
Peanut butter cheesecake, caramelised banana	7.5

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](mailto:info@thejollygardeners.co.uk)

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



**WINE LIST**

<b><u>SPARKLING</u></b>		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
Les Quatre Pét-Nat, Loire Valley, France	2020			48
<b><u>ROSE</u></b>		175ml	375ml	Btl
Pianure Rosato. Friuli Venezia Giulia, Italy	2019	6.2	14	28
Mirabeau. Provence, France	2020			42
<b><u>WHITE</u></b>		175ml	375ml	Btl
Verdejo Blanco, Spain	2019	5.5	12	22
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	7	15	30
Gavi. Piccolo, Piedmont, Italy	2019	9	19	38
Mâcon-Villages, Coteaux des margot, Fr	2020	8.5	18	36
Assyrtiko, Lyrarakis, Greece	2020			32
Pecorino Marchesi. Abruzzo, Italy	2019			38
Westwell Ortega Classic. Kent, England	2020			44
<b><u>RED</u></b>		175ml	375ml	Btl
Grenache, Le Paradou, Roussillon	2020	5.5	12	22
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	9.20	20	40
Bordeaux Rouge. Cassini, Bordeaux, Fr.	2019			42
Syrah Blend, Les Amoriers, Languedoc, Fr	2015			42
Amarone della Valpolicella, Italy				85

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