



*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  
Fruit and vegetables are from New Covent Garden Market, less than a mile away*

**SHARING PLATES**

Cauliflower wings, herb aioli, red pepper flakes	10
Jolly garden - hummus, crudités, olive crumbs, flat bread	9.5
Cromer crab crumpet, brown crab mayo, crispy shallots	15
Beluga lentil, pickled beetroot and goats cheese salad	9
Crayfish and spinach laksa, grilled sourdough, wild garlic	11
English asparagus, chorizo crumbs, purple basil	12

**SUNDAY ROAST**

Dorset lamb shoulder, apricot stuffing	24
Lyons Hill Farm aged beef rump, Yorkshire pudding	25
East Anglian pork loin, apple sauce	21
Plant based roast something	20

*All roasts served with family style sides: roast potatoes, cauliflower cheese,  
fennel glazed heritage carrots, sweet potato mash, kale & Savoy cabbage, 48-hour gravy*

Pan fried sole, caper and lemon butter, samphire	22
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**SIDES**

Two beef fat Yorkshire puddings	5
Buttered broccoli and greens	6
Shaved asparagus and baby gem salad	7
Fries, rosemary salt	6

**DESSERTS**

Peanut butter cheesecake, caramelised banana	9.5
Blood orange and mascarpone tart , stem ginger syrup	9.5
Bread and butter pudding, hibiscus custard, nutmeg	10.5
Chocolate and salted caramel torte, toffee ice cream, popcorn granola	10.5



*As with our food, we are always happy to praise our suppliers; for some of our pouring wines, we use the fantastic East London importer Uncharted Wines, who specialise in draught from micro producers across Europe, ensuring freshness, eco-positive, low waste and always low intervention wines. Please ask for a taste!*

**SPARKLING**

**125 / 375 / BOTTLE**

Murassi Prosecco DOC Brut - Vicenza, Veneto, Italy 2023  
*Hints of fresh fruit, harmonious, elegant* 6.5/17/32  
Ingenium Pet-Nat Garnacha Blanca - Rioja, Spain 2023  
*Apple, candied fruit, elderflower, pear* 48

**ROSÉ**

**175 / 375 / BOTTLE**

Vin Explore Rosé Cinsault - South-West France 2023  
*Raspberry, strawberry, peach* 7/14/28  
Le Pianure Rosato Merlot - Friuli-Venezia-Giulia, Italy 2022  
*Red berries, rose petals, leaf* 8/17/34

**WHITE**

**175 / 375 / BOTTLE**

Domus Agredo Pinot Bianco / Garganega - Veneto, Italy 2023  
*Crisp green apple & citrus, refreshing* 6.5/13/26  
Las Mesas Blanco Verdejo - Tierra de Castilla, Spain 2023  
*Aromatic, fresh, lemon, pineapple, peach skin* 7/15/30  
Les Deux Moulins Sauvignon Blanc - Loire, France 2023  
*Lime, gooseberry, grass, tropical fruits* 8/17/34  
Le Pianure Pinot Grigio - Friuli-Venezia-Giulia, Italy 2023  
*Apple, pear, juicy lemon, clean & vibrant* 8.5/18/36  
La Raia Gavi DOCG Cortese - Piedmont, Italy 2023  
*Stone fruit, white flowers, fresh acidity, almond* 46

**APERITIVES** All 11

Negroni  
*Gin, sweet vermouth, Campari*  
Manhattan  
*Bourbon, sweet vermouth, bitters*  
Old Fashioned  
*Bourbon, orange, bitters, sugar*  
Margarita  
*Tequila, lime, triple sec*  
Aperol Spritz  
*Aperol, prosecco, soda, orange*  
Amaretto Sour  
*Amaretto, lemon juice, cherry*

**RED**

**175 / 375 / BOTTLE**

Domus Agredo Sangiovese - Veneto, Italy 2023  
*Ripe black fruit, soft tannin* 6.5/13/26  
Las Mesas Tempranillo - Tierra de Castilla, Spain 2023  
*Raspberry, black cherry, bramble* 7.5/16/32  
Le Pianure Rosso, Refosco, Cab Sav - Veneto, Italy 2023  
*Vanilla, chocolate, cherry* 8/17/34  
Tacherons Pinot Noir - Pays D'oc, France 2022  
*Red fruits, earth, jasmine, medium bodied* 9/19/38  
Mocavero Primitivo Salento - Apulia, Italy 2022  
*Cassis, sweet spice, kirsch, smooth* 46  
Cassini Bordeaux Rouge - Bordeaux AOP 2021  
*Earth, leaf, dark fruits, mineral accents* 48

**NATURAL STYLE**

Celler Frisach L'Abrunet, Garnacha - Terra Alta, Spain 2023  
*White fruit, citrus, pineapple, anise* 42  
Craven Chenin Blanc - Stellenbosch, South Africa 2022  
*Ripe fruit, spicy pear, honeysuckle, sweet orange* 60

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