



Our beef & lamb is from our favourite regenerative farm, Lyon's Hill in Dorset

Fish is fresh from Wright Bros, sourced from Cornwall

Vegetables are delivered farm to door by Shrub provisions

STARTERS

Jolly garden – hummus, crudites, olive crumbs, flat bread	9
Cauliflower wings, coriander aioli, red pepper flakes	9.5
Scottish scallops, sweetcorn, peanut and sesame rāyu	14
Jackfruit 'bacon' and plant based smoked cheddar crispy pancakes	9.5
Smoked chicken, toasted freekeh, rocket, tahini dressing	9

SUNDAY MAINS

Dorset lamb shoulder, apricot and sage stuffing	24
Beef silverside, Yorkshire pudding	24
East Anglian pork loin, Bramley apples, crackling	21
Plant based chicken and sausage meat roasting joint	19

All roasts served with family style sides: roast potatoes, cauliflower cheese, maple and fennel roasted roots, sweet potato mash, Savoy cabbage and kale, 48 hour gravy

Pan fried sea bass, giant couscous, wild garlic, black olives	24
Plant based burger, relish, fries	16

SIDES

Two beef fat Yorkshire puddings	4.5
Green leaf salad, wild garlic vinaigrette	5
Sprouting broccoli, grilled peppers, chilli oil	6
Fries, smoked peri-peri salt	4.5

DESSERTS

Treacle tart, whipped cream, roast peaches	8
Peanut butter cheesecake, caramelised banana	8
Glazed apricot, rum baba, mango ice cream	8
Maple and pecan junket, blueberry and oat crumble	8

All prices include VAT at current rate.

An optional £1 will be added to your bill to go towards Alzheimer's research UK
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



SPARKLING

		125ml / 375ml / Btl
Prosecco Spumante <i>Veneto, Italy</i>	NV	6.5 / 14 / 28
Tamarie 'Pet-Nat' Natural, <i>Veneto, Italy</i>	NV	44
Malibran Sottorvio Col Fondo, <i>Veneto, Italy</i>	2022	47
Westwell 'Pelegrim' Bottle fermented, <i>Kent, UK</i>	NV	60
Laurent-Perrier La Cuvée Brut, <i>Champagne, France</i>	NV	80

ROSÉ

		175ml / 375ml / Btl
Rosato Montepulciano Sassi, <i>Abruzzo, Italy</i>	2022	7 / 14.5 / 29
Rosato Naturale Origine, <i>Abruzzo, Italy</i>	2020	28
Rosé Prosecco Le Pianure, <i>Veneto, Italy</i>	NV	38

WHITE

		175ml / 375ml / Btl
Verdejo Aribayos, <i>Spain</i>	2021	6 / 13 / 26
Vinho Verde Chin Chin, <i>Quinto Do Ermizio, Portugal</i>	2021	6.8 / 14.5 / 29
Sauvignon Blanc Les Deux Moulins, <i>Loire, France</i>	2021	7 / 15 / 30
Trebbiano Sassi, <i>Abruzzo, Italy</i>	2022	7.5 / 16 / 32
Gavi di Gavi Rovereto, <i>Piccolo Ernesto, Piedmont, Italy</i>	2022	9.5 / 20 / 40
Succes Experiencia Vinicola , <i>Spain (Natural / Skin)</i>	2021	38
English Blend Tillingham, <i>End Grain, East Sussex, UK</i>	2021	60

RED

		175ml / 375ml / Btl
Grenache Le Paradou, <i>Rhone Valley, France</i>	2020	6.5 / 13.5 / 27
Malbec Barbarians, <i>Gualtallary, Argentina</i>	2021	7 / 15 / 30
Montepulciano Sassi, <i>Abruzzo, Italy</i>	2022	7.5 / 16 / 32
Bordeaux rouge Arnauld Cassini. <i>St Emilion, France</i>	2021	9.5 / 20 / 40
Primitivo Francesco Mocavero. <i>Salento, Italy</i>	2021	9.8 / 21 / 42
Nebbiolo 'Ole' <i>Rosso di Valtellina, Piedmont, Italy</i>	2021	48
Cabernet Franc <i>Saumur Champigny, France</i>	2020	52
Syrah Blend Evolution Red, <i>Sokol Blosser, Oregon, USA</i>	NV	56

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