



Alby's Vauxhall sourdough, whipped smoked butter 3.5

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

SUNDAY MAINS

Retired dairy cow silverside, Yorkshire pudding 21

Portland lamb shoulder, apricot stuffing 20

Hasselback butternut squash, maple plant bacon, walnuts 16.5

Tamworth pork loin, apple sauce 19

We source meat from Lyons Hill Farm in Dorset, served with family style sides: roast potatoes, cauliflower cheese, roasted carrots and white beets, sweet potato mash, rainbow kale, savoy cabbage and garden peas, 48 hour gravy

Cauliflower hearts, truffled farro, pine nuts 17

Curried monkfish, red rice pilaf, mango chutney 22

SIDES

Wild garlic mashed potatoes 4.5

Green herb salad, mustard dressing 4.5

Two Yorkshire puddings 4

Fries with PB chicken salt 4.5

DESSERTS

Sticky toffee pudding, salted caramel ice 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

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		125ml	375ml	Btl
SPARKLING				
Languore Spumante. Veneto, Italy	NV	6	14	28
Malibran, Col Fondo, Veneto, Italy	NV			45
The Ancestral Pink, Leicester, UK	NV			55
Les Quatre Pét-Nat, Loire Valley, France	NV			48
ROSE		175ml	375ml	Btl
Pianure Rosato. Friuli Venezia Giulia, Italy	NV	6.2	14	28
Mirabeau. Provence, France	2020			42
WHITE		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	2020	9	19	38
Pecorino Marchesi. Abruzzo, Italy	2019			38
Mâcon-Villages, Coteaux des margot, Fr	2020	8.5	18	36
Assyrtiko, Lyrarakis, Greece	2020			32
Westwell Ortega Classic. Kent, England	2020			44
RED		175ml	375ml	Btl
Grenache, Le Paradou, Roussillon	2020	5.5	12	22
Montepulciano, Sassi. Abruzzo, Italy	2020	7	14.5	29
Tempranillo, Maldición, Spain	2020	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
Chianti, Buccionera, Toscana, Italy	2018			44
Amarone della Valpolicella, Italy	2016			85

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