



THE JOLLY GARDENERS

SUNDAY 12TH JUNE

SHARING STARTERS

Merguez sausage, harissa, mint yoghurt	8
Togarashi spiced tuna skewers, wasabi mayo	9.5
BBQ cauliflower wings, sesame aioli, spring onions	6.5
The Jolly Garden – Hummus, crudités, olive crumbs, flatbread	7
Burrata and olive bruschetta, heritage tomatoes, purple basil	7.5
Snack Plate - BBQ cauliflower wings, curried lamb spring rolls, hummus, merguez sausage and harissa, baba ganoush, flatbread	25

MAINS

Iron Age Pork shoulder, smoked apple sauce	18
Retired Dairy Cow silverside / rib of beef, Yorkshire pudding	19/26
Hasselback butternut squash, maple plant bacon, pecans	15
Slow roast leg of Portland Lamb, rosemary and apricot stuffing	19
Noisette of Lamb - for 2 people	49

All meat is from Lyons Hill Farm in Dorset, served with family style sides: Roast potatoes, cauliflower cheese, roasted cumin carrots, smoked garlic buttered greens, red wine braised cabbage root vegetable and cracked pepper mash, 48 hour gravy

Sea bass, heritage tomato and sunflower seed salad	15
Retired dairy cow double cheeseburger, bacon jam, onions, fries	13

SIDES

Fries - Asparagus slaw - Spicy potatoes - Two Yorkshire puddings	3
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DESSERT

Baked vanilla cheesecake, Kentish raspberries	6.5
Chocolate and pecan brownie, miso chocolate ice cream	6.5

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