

Starters

Pan Fried Chorizo aioli and crusty bread	6.25
Char grilled Goats Cheese and Caramelised Onion (v) rocket salad and balsamic glaze	5.95
Lime and Coriander Marinated Chicken Skewers sweet chilli dip	6.75
Homemade Pate of the day chutney and crusty bread	6.50
Scottish Smoked Salmon dill mayonnaise, granary bread and butter	6.95

Sharing Starters for the Table – for 2/for 4

Sausage a selection of warm sausages served with crusty bread, English mustard and homemade chutney	11.00/20.00
Deli (v) Feta cheese, sun blushed tomatoes, roasted red pepper dip, marinated Vinci olives, tatziki and houmous served with toasted flatbread	11.00/20.00
British Cheeses (v) a selection of British cheeses served with grapes, celery, apple, homemade chutney, biscuits and crusty bread	8.50/16.00

Sandwiches

all sandwiches are spread with mayonnaise

Jamies Special char grilled chicken, crispy bacon and melted cheddar cheese on artisan baguette	8.25
Hoi Sin Duck Club spring onions, cucumber and hoi sin sauce on granary bread	7.95
Roasted Mediterranean Vegetables and Goats Cheese (v) on artisan baguette	7.25
Scottish Smoked Salmon Club cream cheese, chives and water cress on granary bread	7.50
Char grilled Cumberland Sausage caramelised red onion and tomato chutney on artisan baguette	6.50
Honey Roast Ham and Free Range Egg Club horseradish cream on granary bread	6.95

A 12.5% optional service charge will be added to the final bill.

(v)=suitable for vegetarians (gf)= gluten free

We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients so please ask your server if you have any particular allergy or requirement.

Party in Private!

Hire the whole bar at the weekend for free! Up to 250 people capacity

Mains

Roast Lemon and Thyme Chicken Breast warm potato and herb salad drizzled with lemon infused olive oil	12.95
Pan Fried Red Snapper lemon roasted fennel and mixed peppers	14.95
Homemade Salmon, Cod and Sweet Chilli Fishcakes coriander basmati rice and lemongrass infused cream sauce	10.25
Stuffed Butternut Squash stuffed with goats cheese risotto topped with rocket and balsamic glaze	10.50
Slow Roast Pulled Pork with roasted new potatoes and home made appleslaw	13.95
Char grilled 8oz Rib eye Steak hand cut chips and roasted vine cherry tomatoes add Béarnaise or Peppercorn Sauce	16.95

Salads

Rare Roast Beef slow roast plum tomatoes, balsamic glazed red onions, rocket topped with horseradish cream and parmesan	13.25
Roasted Beets and Ricotta mixed leaves, broad beans, toasted pine nuts and honey dressing	9.95
Char grilled Chicken Caesar also available without chicken 8.25 cos lettuce, anchovies, parmesan shavings, croutons and Caesar dressing	10.25
Poached Salmon baby spinach, new potatoes, shredded cucumber and green beans with dill crème Friache	10.95

Sides

Marinated Vinci Olives (v)(gf)	3.50
Crusty Bread and Butter (v)	2.50
Seasonal Vegetables (v)(gf)	3.25
Hand Cut Chips (v)	3.25
Creamed Mashed Potatoes (v)(gf)	3.25
Mixed Leaf Salad (v)(gf)	3.25

Jamies Classic's £8.95

Available Monday – Friday 12PM – 5PM

Jamies Homemade Beef Burger - toasted bun, hand cut chips and homemade coleslaw - available with smoked cheddar or bacon add on £1.00

Fish and Chips – fresh battered fish, hand cut chips, mushy peas and tartar sauce

Char grilled Gammon and Free Range Egg - with hand cut chips

Thai Green Chicken Curry - with lemongrass scented rice