



Lunch Menu

Starters

Cheesy Garlic Bread (V) £4.50
With salad garnish

Hot and Spicy Chicken Wings £6.95
With blue cheese dip (6)

Creamy Garlic Mushrooms (V) £6.95
On a toasted Ciabatta with rocket salad and parmesan

Chicken & Bacon Caesar Salad £6.95
Baby gem lettuce, crispy bacon, garlic croutons and parmesan

Soft Taco £6.95
Beef brisket with chipotle mayo, crispy onion and lettuce

Crispy Coronation Chicken 6.95
On a bed of salad and drizzled in garlic mayo

Goats Cheese Fritter (V) £6.95
With caramelised red onion, wild rocket salad, cranberry puree and candied walnuts

Cheesy Italian Arancini Balls £6.95
Stuffed with chorizo and mozzarella on a spicy tomato sauce topped with parmesan

Sandwiches 8.50

Club Sandwich
Triple layer, chicken, bacon, lettuce and tomato

Goujon Wrap
Chicken goujons, bacon, lettuce, cheese, tomato, sweet chilli and garlic mayo

Add fries £2

Mains

Steak on the Stone 28.95
Chips, salad and a trio of sauces
Choice of 10 Oz. Fillet or 12 Oz. Sirloin

Steak Sandwich 17.95
Toasted garlic ciabatta, sautéed onions, cheese, served with chunky chips

100% Fillet Steak Burger 12.50
Chilli mayo, lettuce, tomato, cheddar cheese, onion rings and chips – **Double Up £3**

Homemade Lasagna 12.50
With salad, and garlic bread and skinny fries

Crispy Honey Chilli Chicken Salad 10.50
With homemade salad

Chef's Roast of the Day 12.50
Turkey & Ham With seasonal vegetables and potatoes

Chinese Style Chicken Curry 12.50
With onions, peas, mushrooms and rice
Add chips 2.00

Fish n Chips 12.50
Haddock, mushy peas, chunky chips and homemade tartar sauce

On the Side 3.50

Chunky chips, skinny fries, lattice fries, vegetables, mash, mushrooms, onion rings

Sauces 3.00

Peppered Sauce, Gravy

(V) Vegetarian: Some dishes can be made suitable for vegetarians, please ask for information

Allergen Info: Due to the nature of our catering operation we cannot guarantee allergen free meals

JINGLERS

Wine List

Sparkling	By the Glass	By the Bottle
Prosecco Spumante, Quadri, Veneto, Italy	7.5	30
Champagne, Moet & Chandon, Imperial		65
Rosé		
Rosé Diamante, Rioja, Semi Dulce, Spain	6.95	24
Rose , Primitivo Rose Appassite, Loire, Italy	6.95	24
Rose Vecciano - Barbarena, Tuscany, Italy		28
White Wines		
Puglia, Fiano da Uve Appassite , Duca di Sassetta, Italy	6.95	24
Chardonnay, Terre Sicilliane, Barbanera, Italy	7.5	26
Rioja, Talla Diamante, Franco-Espanolas, Spain	7.5	26
Pian Oro - Toscana Bianco, Barbanera, Italy	7.5	28
Vecciano – Sauvignon Blanc, Tuscany, Italy	8.5	30
Red Wines		
Temperanillo, Rioja, Bordon Crianza, Franco-Espanolas, Spain	6.95	26
Sangiovese, Barbarena , Tuscany, Italy	6.95	26
Cab Sauv/Merlot , AOC Medoc Rose Saint Germain, Franch		28
Legami Ottenuto Appassite, Duca di Sassetta, Italy		28
Temperanillo, Rioja, Bordon Reserva, Franco-Espanolas, Spain (2017)	8.5	32
Vino Nobile di Montepulciano, Barbarena, Italy		32
Merlot, AOC Haut Medoc Moulin De la Monte, France		32
Sangiovese/Cab Sauv, Collezione Famiglia Vecciano Toscana , Italy	9.5	35
Rioja, Bordon Gran Reserva, Franco-Espanolas, Spain (2013)	10.5	40
Shiraz/Merlot, Gigino 80 Anniversario, Barbanera	15	50
D'Anglade, Bordon Reserva, Spain (2016) (6,400 Bottles Made)		50
Palpito, Rioja, Garnacha, 2021 Limited Edition (2,711 Bottles Made)		90