



Evening Menu

To Start

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

Hot and Spicy Chicken Wings
With blue cheese dip
Small 6.95
Large 12.95

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

Salt and Pepper Crispy Calamari 7.50
Chili noodles with garlic sauce

Goats Cheese Fritter (V) 6.95
With caramelised red onion, wild 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

Sharing Platter 13.50
Chicken wings, garlic bread, arancini balls, chicken goujons, onion rings

Steak

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

“The Godfather” 37.95
Not for the faint hearted! 20 Oz. Sirloin, chips, salad and a trio of sauces

100% Fillet Steak Burger 15.95
Chilli mayo, lettuce, tomato, cheddar cheese, onion rings and chips – **Double Up £3**

Mains

Grilled Fillet of Sea Bass 16.95
With asparagus, peas, spinach, a creamy chive mash and champagne cream sauce

Southern Fried Chicken Burger 15.95
Coleslaw, lettuce, tomato, BBQ sauce and chips

Roast Parmesan Chicken 16.95
With herb mash, spinach, broccoli and chorizo cream

Crispy Honey Chilli Chicken 15.95
Stir fried vegetables and rice
Add chips 2.00

Chef’s Roast of the Day 16.50
With seasonal vegetables and potatoes

Mushroom Risotto 15.95
Mushroom, asparagus and pea risotto with garlic bread

Chinese Style Chicken Curry 16.50
With onions, peas, mushrooms and rice
Add chips 2.00

On the Side 3.50

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

Sauces 3.00

Peppered Sauce, Gravy

Dips 0.50

Mayonnaise, sweet chilli, garlic mayo, chilli mayo, BBQ

(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, Barbanera, 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