

# JINGLERS

## Evening Menu

### To Start

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

**Hot and Spicy Chicken Wings**  
With blue cheese dip  
**Small** 7.50  
**Large** 14.50

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

**Soft Taco** 7.50  
Beef brisket with chipotle mayo, crispy onion and lettuce

**Crispy Coronation Chicken** 7.50  
On a bed of salad and drizzled in garlic mayo

**Salt and Pepper Crispy Calamari** 8.50  
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** 7.50  
Stuffed with chorizo and mozzarella on a spicy tomato sauce topped with parmesan

**Sharing Platter** 14.00  
Chicken wings, garlic bread, arancini balls, chicken goujons, onion rings

### Steak

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**Steak on the Stone** 29.95  
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** 16.50  
Chilli mayo, lettuce, tomato, cheddar cheese, onion rings and chips – **Double Up £4**

### Mains

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**Grilled Fillet of Sea Bass** 17.95  
With asparagus, peas, spinach, a creamy chive mash and champagne cream sauce

**Southern Fried Chicken Burger** 16.50  
Coleslaw, lettuce, tomato, BBQ sauce and chips

**Roast Parmesan Chicken** 17.95  
With herb mash, spinach, broccoli and chorizo cream

**Crispy Honey Chilli Chicken** 16.50  
Stir fried vegetables and rice  
**Add chips** 2.50

**Chef’s Roast of the Day** 17.50  
With seasonal vegetables and potatoes

**Mushroom Risotto** 16.50  
Mushroom, asparagus and pea risotto with garlic bread

**Chinese Style Chicken Curry** 16.50  
With onions, peas, mushrooms and rice  
**Add chips** 2.50

**On the Side** 4.00

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

**Sauces** 3.00

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Peppered Sauce, Gravy

**Dips** 0.50

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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



## Wine List

Sparkling	By the Glass	By the Bottle
Prosecco Spumante, Bellino, Italy	8.5	32
Champagne, Moet & Chandon, Imperial		65
Rosé		
Viura, Rosé Diamante, Rioja, Semi Dulce, Spain	6.95	24
Primitivo Rose Appassite, Puliga, Italy	6.95	24
White Wines		
Viura, Rioja, Diamante, Franco-Espanolas, Spain	6.95	24
Fiano da Uve Appassite , Puglia, Italy	6.95	24
Chardonnay, Terre Sicilliane, Barbanera, Italy	7.5	26
Viura, Rioja, Talla Diamante, Franco-Espanolas, Spain	7.5	26
Chardonnay, Pian Oro Bianco, Barbanera, Italy	8	28
Sauvignon Blanc, Vecciano Super Tuscany, Italy	8.5	32
Assario, Floral Evora Alenj Portugal		40
Chardonnay/Sauvignon & Vermintino , Gigino Bianco, Tuscany, Italy		45
Arinto, Antão Vaz , Cartuxa Branco, , Evora Portugal		50
Arinto, Antão Vaz, Pera Manca Branco, Evora Portugal		100
Red Wines		
Temperanillo, Rioja, Bordon Crianza, Franco-Espanolas, Spain	6.95	26
Cab Sauv/Merlot , AOC Medoc Rose Saint Germain, Franch		28
Temperanillo, Rioja, Bordon Reserva, Franco-Espanolas, Spain (2017)	8.5	32
Sangiovasse, Vino Nobile di Montepulciano, Barbarena, Italy		32
Merlot, AOC Haut Medoc Moulin De la Monte, France		32
Sangiovasse/Cab Sauv, Collezione Famiglia Vecciano Toscana , Italy	9.5	35
Trincadeira/Alicante Bouschet/Aragonez, Floral, Evora Portugal		40
Temperanillo, Rioja, Bordon Gran Reserva, Franco-Espanolas, Spain	10.5	40
Shiraz/Merlot, Gigino 80 Anniversario, Barbanera	15	50
Temperanillo & Mazuelo, D'Anglade, Bordon Reserva, Spain (6,400 Bottles Made)		50
Trincadeira/Alicante Bouschet/Aragonez, Cartuxa Tinto, Evora Portugal		55
Rioja, Garnacha , Palpito, , 2021 Limited Edition (2,711 Bottles Made)		120
Trincadeira & Aragonez, Pera Manca Tinto, Evora Portugal		400

