JINGLERS

Sunday Menu

To Start

Soup of the Day **6.50**
With crusty bread roll

Hot and Spicy Chicken Wings **8.50**
With blue cheese dip

Soft Taco **8.50**
Beef brisket with chipotle mayo, crispy onion and lettuce

Slow Cooked Duck Leg **10.50**
Slow cooked confit duck leg with hoisin noodles

Chicken & Bacon Caesar Salad **8.00**
Baby gem lettuce, rustic garlic croutons homemade Cesar dressing and parmesan cheese

Creamy Garlic Mushrooms (V) **8.00**
On a toasted Ciabatta with rocket salad

Goats Cheese Fritter (V) **8.00**
With caramelised red onion, wild rocket salad, cranberry puree and candied walnuts

Cheesy Italian Arancini Balls **8.00**
Stuffed with chorizo and mozzarella on a roasted garlic sauce topped with parmesan

Home Made Fish Cakes **8.50**
Made with fresh Salmon and smoked haddock with hollandaise sauce

Sunday Specials

Steak on the Stone
Chips, salad and a trio of sauces: Choice of
12 Oz. sirloin **29.95**

10 Oz. fillet **32.95**

"The Godfather" **39.95**
Not for the faint hearted! 20 Oz. Sirloin, chips, salad and a trio of sauces

Roast Leg of Lamb **19.00**
Succulent lamb braised for 6 hours, with creamy mash, seasonal vegetables in a rich jus

Roast Turkey and Ham **19.00**
With homemade herb stuffing, fresh market vegetables, creamy mash and roasties

Beer Battered Cod Goujons **18.50**
Mushy peas, crunchy coated chips & tartar sauce

Chicken and Chorizo Pasta **18.50**
Creamy white wine pappardelle pasta sauce topped with garlic bread & Parmesan

Mushroom Risotto (V) **18.00**
Mushroom, asparagus and pea risotto, with garlic bread

Mains

Steak Burger **18.50**
Chilli mayo, lettuce, tomato, cheddar cheese, onion rings and chips **Double up £5**

Southern Fried Chicken Burger **18.50**
Coleslaw, lettuce, tomato, BBQ sauce and chips

Crispy Honey Chilli Chicken **18.00**
Stir fried vegetables and rice
Add chips **2.50**

Homemade Beef Lasagne **18.50**
With salad garnish, garlic bread and chips

Chinese Style Chicken Curry **18.00**
With onions, peas, mushrooms and rice
Add chips **2.50**

On the Side **4.50**

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

Sauces **3.50**

Peppered Sauce, Gravy

Dips **1.00**

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

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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	8	28
Primitivo Rose Appassite, Puliga, Italy	8	28

White Wines

House White	8	
Viura, Rioja, Diamante, Franco-Espanolas, Spain	8	28
Pinot Grigio, Cara Mica , Italy	8	28
Viura, Rioja, Talla Diamante, Franco-Espanolas, Spain	8	28
Chardonnay, Pian Oro Bianco, Barbanera, Italy	9	32
Sauvignon Blanc, Vecciano Super Tuscany, Italy	9	32
Reisling, Wunsch et Mann, Alsace, France		40
Albarino, Carlos Villanueva, Riberiro, Spain		45
Chablis , Laurent et Celine Notton, Burgundy, France		50
Sauving Blanc, Sancerre , Evora Portugal		50

Red Wines

House Red	8	
Temperanillo, Rioja, Bordon Crianza, Franco-Espanolas, Spain	8	28
Temperanillo, Rioja, Bordon Reserva, Franco-Espanolas, Spain **(2017)**	9	34
Cotes Du Rhone, Domaine Du Seminaire, Rhone, France	9	35
Sangiovase/Cab Sauv, Collezione Famigalia Vecciano Toscana , Italy	10	40
Chianti Réserva , Barbanera , Tuscany, Italy		40
Temperanillo, Rioja, Bordon Gran Reserva, Franco-Espanolas, Spain	12	45
Shiraz/Merlot, Gigino 80 Anniversario, Barbanera	15	60
Temperanillo & Mazuelo, D'Anglade, Bordon Reserva, Spain **(6,400 Bottles Made)**		50
Trincadeira/Alicante Bouschet/Aragonez, Cartuxa Tinto, Evora Portugal		55
Primitivo, Del Salento Collezione, Ngudra, Barbanera		60
Marguaux, Château La tour De Mons, Bordeaux, France		70
Pomerol, Fugue De Nenin, 2014, France		80