

# THE PRINTHOUSE

## STARTERS

<b>Beetroot &amp; Orange Hummus. (vg)</b>	<b>7.5</b>
with homemade flat bread. (Gluten, Sesame Seeds)	
<b>Tomato, Pepper &amp; Basil Soup. (vg)</b>	<b>8.5</b>
with homemade flat bread. (Gluten)	
<b>Burrata &amp; Grilled Peach. (v)</b>	<b>10</b>
with pistachio, radicchio & balsamic reduction. (Milk, Nuts, Sulphites)	
<b>Gin Cured Salmon.</b>	<b>11</b>
with grilled artichokes, pickled cherry tomato, pumpkin seeds & herb oil. (Fish, Sulphites, MC Nuts)	

## MAINS

<b>Miso-Soy Glazed Baby Aubergines. (vg)</b>	<b>20</b>
with white bean & sesame purée, coriander & chilli salad, toasted sesame & chive oil. (Soya, Sesame Seeds)	
<b>Roasted Corn-Fed Chicken.</b>	<b>21</b>
with parmesan polenta, carrot & orange purée, lemon & herb chicken jus. (Milk, Celery, Gluten, MC Nuts, Mustard, Sesame)	
<b>Pan Fried Salmon.</b>	<b>22</b>
with crushed Jersey Royal potatoes, smoked pea & mint velouté, lemon herb oil. (Fish, Milk)	
<b>J&amp;T Rum Marinated Pork Loin.</b>	<b>22</b>
with charred chilli broccoli, cider & apple purée, J&T rum jus. (Sulphites, Celery, Milk)	

## SIDES

<b>Fries</b> with rosemary salt. (vg) (MC Gluten)	<b>6</b>
<b>Tomato, Peach &amp; Rocket Salad. (vg)</b> (Sulphites)	<b>6</b>
<b>Radicchio &amp; Walnut Salad. (vg)</b> (Nuts, Sulphites)	<b>6</b>
<b>Charred Chilli Rindstem Broccoli. (vg)</b> (Sesame Seeds)	<b>6</b>

### SAUCES - 3 EACH

J&T Burger Sauce (v) | Sweet Chilli Mayo (v) | Sriracha Mayo (v)  
Smoky BBQ (v) | J&T Rum Jus (v)

J&TBS = Egg, Mustard, Celery, Sulphites | SCM = Egg, Sesame, Peanuts, Nuts  
SM = Egg, Mustard, Sulphites | SB = Soya, MC Nuts | J&TRJ = Celery, Sulphites

## NIBBLES

<b>Pitted Andalucia Olives Mix. (vg)</b> N/A	<b>5.5</b>
<b>Rose Harissa Nut Mix. (vg)</b> (Nuts)	<b>5.5</b>
<b>Mini Potato Puffs. (v)</b> (Gluten, Milk)	<b>5.5</b>
<b>Crispy Polenta Cubes</b> with rosemary salt. (v) (Milk, Gluten, MC Nuts, Mustard, Sesame)	<b>5.5</b>

## PIZZAS

<b>Margherita. (v)</b>	<b>13</b>									
Tomato sauce, mozzarella, fresh basil & extra virgin olive oil. (Gluten, Milk)										
<b>Capperi e Acciughe.</b>	<b>16</b>									
Tomato sauce, mozzarella, grilled artichokes, capers, anchovy, fresh basil. (Gluten, Milk, Fish)										
<b>Prosciutto Di Parma.</b>	<b>17</b>									
Tomato sauce, mozzarella, parma ham, brie, walnuts, balsamic glaze, rocket. (Gluten, Milk, Nuts, Sulphites)										
<b>Diavola.</b>	<b>17</b>									
Tomato sauce, mozzarella, spinata salami, fresh basil. (Gluten, Milk)										
<b>Quattro Formaggi. (v)</b>	<b>17</b>									
Tomato sauce, mozzarella, gorgonzola, taleggio, parmesan, fresh basil. (Gluten, Milk)										
<table border="1"> <tr> <td>Black Olives - 2</td> <td>Red Onions - 2</td> <td>Grilled Artichokes - 2</td> </tr> <tr> <td>Mozzarella - 3</td> <td>Parmesan - 3</td> <td>Gorgonzola - 3</td> </tr> <tr> <td>Spinata Salami - 4</td> <td>Parma Ham - 4</td> <td>Nduja - 4</td> </tr> </table>		Black Olives - 2	Red Onions - 2	Grilled Artichokes - 2	Mozzarella - 3	Parmesan - 3	Gorgonzola - 3	Spinata Salami - 4	Parma Ham - 4	Nduja - 4
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## BURGERS

<b>Lentil Vegan Burger. (vg)</b>	<b>17</b>
Vegan bun, lentil & caramelised onion patty, rocket, tomato, smoky BBQ sauce, crispy shallots & fries. (Gluten, Soya, Sulphites, MC Nuts, Mustard, Sesame Seeds)	
<b>Beef Burger.</b>	<b>17</b>
Brioche bun, applewood smoked cheddar, tomato, J&T burger sauce, pickle red onions, gherkins, lettuce & fries. (Celery(R) Eggs(R) Milk(R) Sulphites, Gluten(R), Soya, Mustard(R))	
<b>Country Crisp Chicken Burger.</b>	<b>18</b>
Brioche bun, sriracha mayo, crispy shallots, lettuce & fries. (Eggs(R), Gluten(R), Milk, MC Nuts, Mustard, Sesame Seeds, Soya)	

## DESSERTS

<b>Chocolate Brownie. (v)</b>	with vanilla ice cream. (Gluten, Soya)	<b>7</b>
<b>Lemon Tart. (v)</b>	with lemon crème fraiche & raspberry coulis. (Gluten, Milk, Egg)	<b>7</b>
<b>Selection of Ice Creams &amp; Sorbet.</b>	served per scoop. (Milk)	<b>2</b>



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AN OPTIONAL SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. ALL PRICES ARE INCLUSIVE OF VAT.

If you or any of your party have a food allergy or dietary requirement, please notify your server. (v) - VEGETARIAN (vg) - VEGAN

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Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurised cheese may increase your risk of foodborne illness.