

Jamies
WINE BAR & RESTAURANT
— Menu —

» While You Decide «

Green Gordal Olives	DF GF VE	4.00
Black Olive Bread	V	6.50
Served warm with garlic butter		
Quails Eggs	GF DF V	5.00
Shell on quails eggs with celery salt		
Mini Cumberland Sausages		5.50
In wholegrain mustard & honey sauce		
Houmous & artisan bread	DF V	4.50
Bread & Butter	V	3.50

» Starters «

Soup of the Day	V	5.00
Please ask your server for todays soup		
Chicken & Chorizo Skewers		7.00
With garlic mayonnaise		
Calamari		7.00
Cajun seasoned with chipotle mayonnaise		
Roast Duck Croquettes		6.50
Crumbed croquettes with watercress salad & English mustard dressing		
Chicken Liver Pâté		6.00
Smooth pâté with fig & date chutney & warmed brioche		
Tempura Prawns		5.50
With sweet chilli dipping sauce		
Goats Cheese Salad	N V	6.50
Goats cheese, fig & date chutney balls rolled in smoked almonds with candy beetroot, salad leaves & honey mustard dressing		
Smoked Salmon		8.00
Scottish smoked salmon with a horseradish crème fraiche dressing & buttered granary bread		

Today's Specials

Please ask your server for today's dishes & our dessert menu

» Mains «

6oz Rib Eye	15.00
Chargrilled to your liking with skin-on fries, garlic & parsley butter	
Chicken & Chorizo Burger	13.50
Grilled chicken breast, chorizo sausage, gem lettuce, tomato, chipotle mayo in a toasted bun served with skin-on fries	
Beef Burger	11.50
Beef burger, cheddar cheese , red onion chutney, beefsteak tomato, gem lettuce, French's mustard in a toasted bun with skin-on fries	
Add Beef pattie - 3.00, Avocado, cheddar cheese, bacon or fried egg - 1.50 each	
Chicken & Chips	12.00
Parsley panko crumbed chicken breast, parmesan skin-on fries with a rocket, cherry tomatoes mustard & a honey dressing	
Confit Duck Leg	15.00
Crispy duck with sautéed potatoes, garlic & parsley butter & button onions served with veal jus	
Paired with	
Chateauneuf Du Pape Domaine 175ml	11.70
Caesar Salad	9.50
Cos lettuce, quails eggs, white anchovy, Caesar dressing, breadsticks & shaved parmesan cheese	
Add grilled chicken 3.00 or duck croquettes 3.50	
Sausage & Mash	11.00
Roasted Cumberland sausages, buttery mashed potato with baby onion veal jus	
Vegetable & Smokey Bean Chilli	V 11.00
Vegetable & kidney bean chilli, roasted sweet potato, rice, avocado, sour cream, tomato salsa and tortilla chips	

» Sides «

Skin-on Fries	V	3.50
Chunky Chips	V	3.50
Sweet Potato Fries	V	4.00
Onion Rings	V	3.50
Mixed Leaf Salad	V, GF	3.00
Long Stem Broccoli in Garlic Butter	V	3.50
Buttery Mashed Potato	V	3.50
Buttered Green Beans	V	3.50

» Fish «

Fish Pie	13.50
Catch of the day, smoked haddock, prawns & creamy fish sauce topped with cheddar cheese mashed potato served with green beans	
Seabass	N 15.00
Pan fried seabass fillet, long stem broccoli sautéed in a garlic & parsley butter with red chilli and flaked almonds served with fried potatoes	
Fish & Chips	13.50
Tempura battered cod, mushy peas, tartare sauce & chunky chips	
Fishcake	12.50
Smoked haddock, cod & salmon potato cake, crumbed and fried, served with baby spinach, poached egg & hollandaise sauce	
Moules Frites	13.50
Steamed mussels in a cider, bacon, parsley & cream sauce with skin-on fries & toasted ciabatta	
Pairs beautifully with	
Glass of Veuve Clicquot (125ml)	11.50

» Sandwiches «

City Special	9.00
Grilled chicken, cheddar cheese, bacon & BBQ sauce in a toasted ciabatta	
Ribeye Steak Sandwich	11.00
Chargrilled 4oz ribeye, red onion chutney, wholegrain mustard in a toasted ciabatta	
Jamies Club Sandwich	8.50
Your choice of roasted ham or grilled courgettes with guacamole, cheddar cheeses, lettuce and tomato with chipotle mayonnaise on granary	
Fish Finger Sandwich	9.00
Crumbed cod fillet, gem lettuce, tartare sauce & tomato ketchup on white bloomer	
Salt Beef Sandwich	9.50
Salt beef, gherkin & French's mustard on white bloomer	
Mature cheddar & Chutney	V 7.50
Cheddar cheese & red onion chutney on granary	
Sandwich Platters	
Our selection of 6 sandwiches 50.00	
Our selection of 12 sandwiches 100.00	