



Modern British Pub Food with a Celebration of Colonial Flavours

SNACKS / STARTERS

Grilled English Asparagus (v) 6.50
with Poached Egg and Truffled Hollandaise

Sotong Manis - Battered Sticky Squid 8.00
with a Chili & Garlic Dipping Sauce

Grilled Artichoke, Braised Fennel & Feta Salad (v) 7.50/13.00
with Heirloom Tomatoes, Hummus, Tzatziki, Olives and Grilled Flat Bread

Cauliflower and Cumin Fritters (v) 6.00
with Saffron and Buttermilk Dip

Roasted Quail and Oyster Mushrooms on Toast 7.50
with Soft Quail's Egg, Frisée and Devilled Sauce

Smoked Salmon and Rainbow Beetroot Salad 7.50/13.00
with Creamed Goat's Cheese, Sourdough Wafer, and Dressed Pea Shoots

SUPER SALADS

Less than 350 calories, Super Tasty and Super Healthy

Pan fried Sea Bass 14.00
with Dandelion, Spinach, Sugar Snaps, Pomelo, Citrus dressing, and a Poppy Seed Wonton Crisp

Herb Marinated Chicken Breast Salad 13.00
with Quinoa, Purple Broccoli, Flax Seeds, Piquillo Pepper Dressing and Alfalfa

SIDES

3.50
French Fries
Spring Greens
Mixed Salad
French Beans with Soy, Chili & Garlic
Truffled Potato Mash

4.50
Sweet Potato Fries
Triple Cooked Hand Cut Chips

DUDE FOOD

Baby Back Ribs Half Rack/Full Rack 8.00/15.00
Spicy New Orleans Style. Home Smoked in our Garden

Beef Burger 11.00
with Tomato & Onion Relish and French Fries
Cheese 1.00 Bacon 1.00

Pulled Pork Burger 12.50
with Pico De Gallo, Tomatillo Salsa, Slaw and French Fries

Jacob's Ladder Beef Short Rib 17.00
Home Smoked and Braised over 10 hours and BBQ'd with a Maple Glaze, served with Red Slaw and Fries

MAINS

Shahi Paneer – Royal Vegetarian Curry (v) 12.50
Rich Tomato Based Curry with Panner and Charred Cauliflower served with Basmati Rice and Naan Bread

Udang Massak - Malaysian Yellow Curry 13.50
with Monkfish, Squid, Prawns, Clams, Pineapple, Peas and Ground Almonds

Pan-Fried Fillet of Plaice 16.50
with Sautéed Samphire, Bacon and Mange Tout, Buttered Cornish New Potatoes and Lemon Thyme Sauce

Grilled Chicken and Papaya Salad 13.50
with Endive Lamb's Lettuce, Peanut Sauce and Chicken Crackling

Five Spiced Barbary Duck Breast 16.00
with Chili-Fried Pok Choi, Rice Noodles and Pomegranate Jus

Slow Cooked Rump of Lamb 19.50
with Barbecued Tomato, Aubergine and Field Mushroom and a Rosemary and Preserved Lemon Jus

Blackened Creole Hanger Steak 19.50
with Hand Cut Chips, Fried Egg and Hot Sauce Hollandaise

7oz 28 day Matured Ribeye Steak 19.00
with Triple Cooked Hand Cut Chips, Watercress, Roasted Shallot and Garlic and Parsley Butter

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