



SET MENU

TWO COURSES £32 | THREE COURSES £38

STARTERS

CHICKEN & SMOKED HAM HOCK TERRINE

Piccalilli and toasted bread

TIGER PRAWN COCKTAIL GF

Little gem salad and pink sauce

LEEK & POTATO SOUP VE

Served with toasted bread and crispy shallot

MAINS

GREEN TEA ROASTED SALMON GF

Chilli and garlic stir-fried tenderstem broccoli and pak-choi served with ginger and honey sauce

ROAST LAMB RUMP GF

Leek mash potatoes and mint salsa verde

SWEET POTATO, CHICKPEA & SPINACH CURRY VE

Coconut rice

DESSERTS

CHOCOLATE TART

Custard and honeycomb

APPLE CRUMBLE GF

Gluten free vanilla ice cream

BRITISH CHEESE PLATE

Cheddar, Brie and Stilton served with grapes, chutney and toasted bread

V VEGETARIAN VE VEGAN GF GLUTEN FREE

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerances, please let us know before ordering



Jamies

— ESTABLISHED 1982 —

TUDOR STREET