



# JESPER'S

BAR & KITCHEN

## EASTER MENU

2 COURSES £29.95 | 3 COURSES £34.95  
SERVED 12 PM-4PM

### STARTER

#### Pork Belly

Bacon, carrot purée and pickled carrot GF

#### Jesper's Gin Cured Gravlax

Walled garden pickles, cucumber gazpacho

#### Red Wine Poached Pear

Quinoa, blue cheese salad, sherry walnuts V/VGA/N/GF

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### MAIN

#### Lamb Leg Roast Dinner

Mapled carrots and parsnips, tender stem broccoli and red wine jus from the bone

#### Corn Fed Chicken Roast Dinner

Mapled carrots and parsnips, tender stem broccoli and red wine jus from the bone

#### Crispy Skin Sea Bream

Fried capers, celeriac purée, beurre blanc, garlic herbs, sautéed new potatoes

#### Indian-inspired Cauliflower Burger

Curry mayo, vegan mint yoghurt, fries VGA/GF

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### DESSERTS

#### Spanish Cheesecake

Fresh red fruit compote

#### Pink Lady Apple Tart

Caramel sauce and brandy cream



Please ALWAYS inform a member of our staff of any ALLERGIES or INTOLERANCES before placing your order. Some dishes may contain nut traces.  
For allergy and intolerance information, please ask to see our allergen matrix.

GF/GFA- Gluten Free/Options Available | VG - Vegan | N - Nuts

An optional service charge of 10% will be added to your bill; every penny of your tip goes to our restaurant team.