

JESPER'S

BAR & KITCHEN

SAMPLE SUNDAY ROAST MENU

2 COURSES 28.95 | 3 COURSES 32.95
SERVED 12 PM-4PM

MAKE IT BOTTOMLESS FOR AN ADDITIONAL £15
UNLIMITED PROSECCO, HOUSE WINE, PERONI OR MIMOSAS FOR 90 MINUTES

Jesper's favourite roast dinner wines:

Red- Marco Porello
Mommiano 2021
37.95 btl.

White- Domaine de
Montmarin Viognier
27.95 btl.

STARTER

Truffle Sautéed Mushrooms

*Spinach, sherry walnuts, cream, parmesan, shallots
on toast GFA/V*

Teriyaki Style Pork Belly

Citrusy wasabi mayo

Endive, Goat Curd Salad

*Goat curd, pomegranate, pomegranate molasses, French
dressing GF/V*

Mini Roast (for kids under 10)

A mini version of
either the beef or
chicken roasts...9.95

MAIN

Beef Roast Dinner

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

Corn Fed Chicken Roast Dinner

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

Fish of the Day

Fried capers, butter bean purée, beurre blanc, garlic herbs, sautéed new potatoes GF

Indian-Inspired Cauliflower Burger

Curry mayo, vegan mint yoghurt, fries VGA/GF

DESSERTS

Burnt Basque Cheesecake

Fresh red fruit compote

Tart of the Day

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.