

JESPER'S

BAR & KITCHEN

SAMPLE SUNDAY ROAST MENU

2 COURSES 25.95 | 3 COURSES 28.95

SERVED 12 PM-4PM

Jesper's favourite roast dinner wines:

Red- Clos La Coutale
35.95 btl.

White- Domaine de
Montmarin Viognier
27.95 btl.

STARTER

Ox Cheek Salad

Mixed leaves, pomegranate, house dressing GF

Jesper's Gin Cured Gravlax

Walled garden pickles, cucumber gazpacho GF

Mini Roast (for kids under 10)

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

Red Wine Poached Pear

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

MAIN

Beef Roast Dinner

Mapled carrots and parsnips, tender stem broccoli and red wine jus from the bone...19.95

Corn Fed Chicken Roast Dinner

Mapled carrots and parsnips, tender stem broccoli and red wine jus from the bone...19.95

Crispy Skin Sea Bream

Fried capers, cauliflower purée, beurre blanc, garlic herbs, sautéed new potatoes...19.95

Indian-inspired Cauliflower Burger

Curry mayo, vegan mint yoghurt, fries...14.95 VGA/GF

DESSERTS

Burnt Basque Cheesecake

Fresh red fruit compote

Pink Lady Apple Tart

Caramel sauce and brandy cream

Chocolate and Pecan Slab

Chantilly cream and mixed berries

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.