



# THE JAM TREE

BAR & RESTAURANT

## BRUNCH

### SMALL PLATES

6.50 each or choose 2 for 12.00 or 3 for 16.50

These will arrive first, and your mains courses sent automatically as soon as they are ready.

#### FRENCH TOAST

Sweet Eggly Bread	
<b>Banoffee</b>	11.00
Salted caramel sauce, banana chunks, crunchy biscuit.	
<b>Peanut Butter &amp; Jelly</b>	11.00
Strawberry jam & crunchy peanut butter, fresh strawberries & cream.	
<b>Fairground Toffee Apple</b>	11.00
Fresh apples in 'fairground' toffee apple sauce, & cream.	



#### EGGS BENEDICT

Served on a toasted muffin with poached eggs:

<b>Classic</b>	10.00
Honey oasted ham & hollandaise.	
<b>Royale</b>	11.00
Smoked salmon & hollandaise.	
<b>Greek Inspired</b>	12.50
Halloumi cheese, red onion marmalade & black olive hollandaise.	
<b>Mexican Inspired</b>	12.50
Chargrilled chorizo, guacamole & chipotle hollandaise.	



#### EGG-CETERA

<b>Avocado &amp; Toast</b>	11.00
Crushed avocado on sourdough toast, poached eggs, pink peppercorns and chilli.	
<b>The Jam Tree's Chicken Waffle</b>	15.50
The Jam tree's southern style fried chicken, crispy bacon, fried egg & our special spicy maple & bourbon sauce.	
<b>Kippers</b>	12.50
Grilled fresh herring fillets served with 'champ' hash & a fried egg	
<b>Louisiana Breakfast</b>	15.50
Fried eggs, maple glazed bacon, The Jam Tree's southern style fried chicken, BBQ ribs, hickory baked beans, potato hash & toasted tortilla.	
<b>Full English Breakfast</b>	14.50
Eggs any style, maple glazed bacon, pork sausage, field mushrooms, potato rosti, roast cherry tomatoes, beans & sourdough toast.	
<b>Vegetarian Breakfast</b>	14.00
Sweet potato & kale bubble & squeak, eggs any style, field mushrooms, potato rosti, roast cherry tomatoes, beans & sourdough toast.	
<b>Add bacon/chorizo/halloumi</b>	3.00

<b>Flat Bread</b>	6.50
Middle eastern style flatbreads with your choice of dip: Chargrilled broccoli guacamole/ Babaganoush or Black bean hummus/ Spicy tomato & extra virgin olive oil.	
<b>Sticky Squid</b>	6.50
Southeast Asian style crispy squid, tossed in a sweet & sticky dipping sauce.	
<b>Ackee &amp; Saltfish Cakes</b>	6.50
Jamaica's national dish of a savoury fruit called ackee & salt cod remixed into a fluffy fish cake with breadcrumbs served with a pineapple salsa.	
<b>Jerk Chicken Skewers</b>	6.50
The Caribbean's favorite served chargrilled with a roasted sweetcorn & plantain chutney.	
<b>Jalapeno Mac &amp; Cheese</b>	6.50
Rich & creamy deep-fried mac & cheese bites infused with plenty of jalapeño!	



### BURGERS / SANDWICHES / SALADS

<b>The Jam Tree's Double Bacon Burger</b>	15.50
The Jam Tree's special combination of 100% bespoke beef patties, maple glazed bacon, housemade burger sauce, chilli jam lettuce, tomato & onions served in a sesame brioche bun. Served with fries.	
<b>Crispy Chicken Burger</b>	15.50
The Jam Tree's southern style fried chicken breast, roast garlic & herb mayonnaise & red onion marmalade with watercress served in a brioche bun. Served with fries.	
<b>The Jam Tree's Hotdog</b>	14.50
Artisan produced pork sausage, American cheese, 'fairground' fried onions, jalapenos, pickles & a special jam tree hot dog sauce served in a brioche sub roll. Served with fries.	
<b>Halloumi Club</b>	14.50
3 slices of toasted sourdough layered with pesto, chargrilled halloumi, roasted sweet peppers & rocket salad leaves. Served with fries.	
<b>Cobb Salad</b>	14.50
Chargrilled baby gem & chicken breast, poached egg, clumps of soft blue cheese, crisp streaky bacon, sweetcorn, chives, avocado & cherry tomatoes.	
<b>Butternut &amp; Fennel Salad</b>	14.50
Citrus & red wine vinegar dressed quinoa, with roasted vegetables, feta & toasted pumpkin, hemp & flax seeds.	

### BRUNCH SPECIALS

<b>Short Rib Chilli Bowl</b>	16.50
24-hour slow cooked short rib chilli, served with guacamole, sour cream, pico de galo & crispy tortilla.	
<b>Make it veggie</b> - Vegetarian chilli with jack fruit, plantain & bell peppers in a smokey chipotle & tomato sauce.	
<b>Short Rib Chilli &amp; Chips!</b>	15.50
Same as above served with chips & melted cheese.	
Served messy.	
<b>Make it veggie</b> - Vegetarian chilli with jack fruit, plantain & bell peppers in a smokey chipotle & tomato sauce..	



### ON THE SIDE

<b>Beans</b> Hickory or baked?	1.00
<b>Toasted Sour Dough</b>	1.50
<b>Roast Cherry Tomatoes</b>	1.50
<b>Roasted Field Mushrooms</b>	1.50
<b>Potato Hash</b>	1.50
<b>2 Eggs Cooked Your Way</b>	1.50
<b>Sautéed Spinach</b>	1.50
<b>Maple Glazed Bacon or Honey Roast Ham</b>	2.00
<b>Baby Back Ribs or 2 Triple Pork Sausage</b>	3.00
<b>Severn &amp; Wye Smoked Salmon</b>	4.50
<b>Avocado</b>	4.50
<b>Southern Fried Chicken</b>	4.50

### SUNDAY ROAST

All served with braised red cabbage, shallot puree, Yorkshire pudding, whole grain mustard & maple glazed carrots 'n' parsnips, roast potatoes & broccoli mornay (Steamed broccoli for vegan roast)

<b>Vegan Roast</b>	16.50
Heirloom beets, chestnut & kale stuffed squash with apricot & Malbec jus.	
<b>Whole Roasted Cornfed Baby Chicken</b>	18.00
Roasted in Tarragon & Lemon with Chunky, 'garlicky' bread sauce & sausage meat sage & onion stuffing.	
<b>28 Day Aged Roast Scotch Angus Sirloin</b>	19.00
House made horse radish cream.	
<b>Herb &amp; Garlic Roasted Rare Breed Pork Belly</b>	18.00
Apple sauce & sage & onion stuffing.	

= Gluten Free  
 = Vegetarian  
 = Vegan

Ask your server to:-

= Make it Gluten Free

= Make it Vegetarian

= Make it Vegan



A discretionary service charge of 12.5% will be added to your bill.



Allergen information available on request, please ask your server.