



THE JAM TREE

BAR & RESTAURANT

M E N U



THE START


Flat Bread   **Make it GF** 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.

Cheese On Toast  **Make it GF** 9.00
Pan fried goats cheese on soughdough toast with
confit pears & candied walnuts.

Mushrooms  **Make it V** 7.00
Creamy field mushroom soup with chunky beetroot
croutons.

Sticky Squid 8.50
Southeast Asian style crispy squid, tossed in a
sweet & sticky dipping sauce.

Ackee & Saltfish 9.00
Jamaica's national dish of a savoury fruit called
Ackee & saltcod remixed into a fluffly fish cake with
breadcrumbs served with a pineapple salsa.

Jerk Chicken Skewers  8.50
The caribbean's favourite served chargrilled with a
roasted sweetcorn & plantain chutney.

Miso Salmon 9.50
Salmon fillet glazed with miso & maple syrup served with
a salad of cucumber & carrot ribbons & crispy noodles.





BURGERS / SANDWICHES / SALADS



The Jam Tree's Double Bacon Burger **Make it GF** 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.

Crispy Chicken Burger **Make it GF** 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.

The Jam Tree's Hotdog 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.

Halloumi Club  **Make it GF** 14.50
3 slices of toasted sourdough layered with pesto, chargrilled halloumi, roasted sweet peppers &
rocket salad leaves. Served with fries.

Cobb Salad  14.50
Chargrilled baby gem & chicken breast, poached egg, clumps of soft blue cheese, crisp streaky
bacon, sweetcorn, chives, avocado & cherry tomatoes.

Butternut & Fennel Salad   **Make it Ve** 14.50
Citrus & red wine vinegar dressed quinoa, with roasted vegetables, feta & toasted pumpkin,
hemp & flax seeds.

ON THE SIDE

Roasted Garlic Mash  
Coriander & Lime Steamed Rice   
Seasonal Side Salad   
Sesame Green Beans & Chargrilled
Jalapeno Mac 'n' Cheese
Broccoli   
Butter Beans
French Fries
Sweet Potato Fries

ALL
4.50
EACH

BIG PLATES

Red Snapper 19.50
Pan fried red snapper fillet served with a fricasse of chorizo, spinach, new potatoes & finished with
a roasted red pepper sauce.


Stuffed Squash  **Make it GF** **Make it Ve** 14.50
Brown rice, sundried tomato & aubergine stuffed yellow & green courgettes, served with a
cheddar, mozzarella & parmesan cheese sauce.

Mama's Fried Chicken 14.50
The Jam Tree's secret recipe southern style chicken, deep fried & served with spicy mac 'n' cheese
& coleslaw.

Short Rib Chilli **Make it V** 16.50
24 hour slow cooked short rib chilli, served with quacamole, sour cream, pico de galo & steamed
rice or tortilla chips
Make it veggie. Vegetarian chilli with jack fruit, plantain & bell peppers in a smokey chipotle &
tomato sauce.

Short Rib Chilli & Chips! (served messy) **Make it V** 15.50
Same as above served with chips & melted cheese
Make it veggie. Vegetarian chilli with jack fruit, plantain & bell peppers in a smokey chipotle &
tomato sauce.




Pork Belly 17.00
Slow cooked rare breed pork belly served with a butterbean ragu & pak choi.

Steak  22.00
350g 21 day aged scotch Angus bone-in rib eye steak. Served with a choice of sauce- green tomato
salsa verde or wild mushroom.

Spatchcock  16.50
Lemon, herb, garlic & honey marinated spatchcock corn fed baby chicken, chargrilled & served
with a hot sweet potato & green bean salad.

Chops  21.00
North African inspired cumin spiced lamb chops served pink. With a warm minted pea & broad
bean quinoa salad with pomegranate molasses & sumac.

Curry 18.50
St Lucian style seafood coconut curry with lobster, tilapia, mussels, prawns & squid served with roti.

Please ask your server to:-
 = Gluten Free **Make it GF** = Make it Gluten Free
 = Vegetarian **Make it V** = Make it Vegetarian
 = Vegan **Make it Ve** = 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.