

SUNDAY LUNCH

<i>Bloody Mary</i>	11
<i>Virgin Mary</i>	5.5

SHARING PLATES

Cauliflower wings, herb aioli, red pepper flakes	9.5
Jolly garden – hummus, crudités, olive crumbs, flat bread	9
Lamb and cumin croquettes, lemon tahini, za'atar	11
King prawn and 'nduja bruschetta	12
Grilled English asparagus, pickled white asparagus, avocado, puffed quinoa	13

SUNDAY ROAST

Beef silverside, Yorkshire pudding	24
Dorset lamb shoulder, apricot & sage stuffing	24
East Anglian pork loin, Bramley apples, crackling	21
Plant-based chicken & stuffing, rosemary gravy	21

All roasts served with family style sides: roast potatoes, cauliflower cheese, maple and fennel seed carrots & parsnips, sweet potato mash, Savoy cabbage & cavolo nero, 48-hour gravy

Grilled cod fillet, romanescos, crushed potatoes, black garlic & teriyaki sauce	23
Coriander and sesame falafel, olive tapenade, cauliflower and red pepper tabbouleh	19

SIDES

Two beef fat Yorkshire puddings	5
Sprouting broccoli, lemon and pine nut gremolata	6.5
Hasselback roast potato, smoked sage, crème fraîche	6
Fries, smoked harissa salt	5.5

DESSERTS

Peanut butter cheesecake, caramelised banana	8.5
Dark chocolate and pistachio brownie, chocolate ice cream	8.5
Apple and rhubarb sponge, stem ginger cream	8.5
Mango and raspberry baked Alaska	8.5

All prices include VAT at current rate

Optional 12.5% service charge will be added to your bill

We cater for all allergies and dietary requirements, please speak to us

@thejollygardeners – 02079677327 – info@thejollygardeners.co.uk



SPARKLING

		125ml / 375ml / Btl
Prosecco Glera Spumante, <i>Veneto, Italy</i>	NV	6.5 / 18 / 32
Lambrusco Solco Paltrinieri, <i>Emilia-Romagna, Italy</i>	2021	42
English Sparkling Pelegrim, <i>Westwell, Kent, England</i>	NV	60
Moët & Chandon Brut Imperial Épernay, <i>Champagne, Fr</i>	NV	75

ROSÉ / SKIN CONTACT

		175ml / 375ml / Btl
Cinsault Le Paradou, <i>Rhone Valley, France</i>	2022	7 / 15 / 28
Pecorino (Orange) Marchesi Migliorati, <i>Pescaresi, Italy</i>	2022	32
Provence Blend Domaine de Triennes, <i>France</i>	2023	38
Succes (Orange) Experiencia Vinicola, <i>Spain</i>	2021	38

WHITE

		175ml / 375ml / Btl
Falanghina Cooperativa Campani, <i>Campania, Italy</i>	2021	6.5 / 14 / 26
Vinho Verde Chin Chin, <i>Quinta Do Embrizio, Portugal</i>	2022	7.5 / 16 / 31
Sauvignon Blanc Les Deux Moulins, <i>Loire, France</i>	2022	8 / 17 / 32
Fiano di Avellino Romano, <i>Campania, Italy</i>	2022	11 / 23 / 44
Gavi di Gavi Rovereto, <i>Piccolo Ernesto, Piedmont, Italy</i>	2023	46
Chardonnay Constance, <i>Olivier Morin, Burgundy, France</i>	2020	50
English Blend Tillingham, <i>End Grain, East Sussex, UK</i>	2021	60

RED

		175ml / 375ml / Btl
Aglianico Cooperativa Campani, <i>Campania, Italy</i>	2021	6.5 / 14 / 26
Tempranillo Don Tinto La Mancha, <i>Spain</i>	2022	7.5 / 16 / 31
Malbec Bad Brothers Mataka <i>Calchaqui Valley, Argentina</i>	2019	8 / 18 / 36
Primitivo Francesco Mocavero, <i>Salento, Italy</i>	2021	11 / 23 / 46
Beaujolais Domaine Charnay, <i>Beaujolais, France</i>	2021	42
Pinot Nero Stocco, <i>Friuli Venezia Giulia</i>	2021	46
Syrah Craven, <i>The Firs, Stellenbosch, South Africa</i>	2021	48
Nebbiolo 'Ole' Rosso di Valtellina, <i>Piedmont, Italy</i>	2020	50
Cabernet Franc "La Folie" Château Yvonne, <i>France</i>	2022	52

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