



*Our beef & lamb is from our favourite regenerative farm, Lyon's Hill in Dorset
Fish is fresh from James Knight of Mayfair, sourced from Cornwall & Scotland
Vegetables are delivered farm to door by Shrub Provisions*

SHARING PLATES

Sirloin steak skewers, sun dried tomato and jalapeno chimichurri	12
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	12

MAINS

80/20 double cheeseburger, bacon jam, relish, fries	17.5
Pulled King oyster mushroom bun, plant-based maple bacon, aioli, fries	17
Roast cod fillet, romanesco, crushed potatoes, black garlic and teriyaki sauce	23
BBQ pork tenderloin, English asparagus and heritage tomato hash	22
Coriander and sesame falafel, olive tapenade, cauliflower and red pepper tabbouleh	19

SIDES

Sprouting broccoli, lemon and pine nut gremolata	6.5
Roasted rhubarb, plant feta and baby spinach salad	6
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.

12.5% service charge will be added to your bill which goes directly to the staff

We cater for allergies and dietary requirements, but are unable to guarantee due to the kitchen environment

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



WINE LIST

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>	2021	7 / 15 / 28
Pecorino (Orange) Marchesi Migliorati, <i>Pescaresi, Italy</i>	2022	32
Provence Blend Domaine de Triennes, <i>France</i>	2021	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>	2021	7.5 / 16 / 31
Sauvignon Blanc Les Deux Moulins, <i>Loire, France</i>	2020	8 / 17 / 32
Fiano di Avellino Romano, <i>Campania, Italy</i>	2021	11 / 23 / 44
Gavi di Gavi Rovereto, <i>Piccolo Ernesto, Piedmont, Italy</i>	2022	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" <i>Château Yvonne, France</i>	2022	52
Barolo Eraldo Viberti, <i>Piedmont, Italy</i>	2017	70

All prices include VAT at current rate.

12.5% service charge will be added to your bill which goes directly to the staff

We cater for allergies and dietary requirements, but are unable to guarantee due to the kitchen environment

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