

Starters

Homemade Soup of the Day (v)	£3.95
Crisp Crab Cakes with Mango, Mixed Leaf and Wasabi Mayonnaise	£4.95
Couscous Coated Goats Cheese on a Sun-blushed Tomato and Pumpkin Seed Salad (v)	£5.95
Warm Duck Breast with Caramelised Shallots and Baked Apple	£6.95
Steamed Cornish Mussels cooked in Local Cider, Old Spot Bacon, Cream and Shallots as a Main Course	£7.95 £10.95

Mains

Char-grilled 10oz Aged Sirloin Steak with Grilled Tomato and Hand Cut Chunky Chips	£14.95
add Peppercorn Sauce	£1.50
add Fire-kissed King Prawns	£3.50
Caesar Salad with Char-grilled Butterfly Chicken Breast	£9.95
or Fire-kissed King Prawns	£11.95
House Salad of Avocado, Beetroot, Artichoke, Vine Tomatoes and Haloumi Cheese served with a Honey and Mustard Dressing (v)	£8.95
Beetroot and Mascarpone Risotto finished with Parmesan and Rocket (v)	£8.95
Wild Mushroom Pappardelle with Truffle Oil and Parmesan (v)	£8.95
Seafood Linguine cooked in White Wine Cream Sauce	£9.95

Jacks Classics

Jacks Fish and Hand Cut Triple Cooked Chunky Chips cooked in a Homemade Beer Batter served with Mushy Peas & Tartare Sauce	£9.95
Jacks Char-grilled 100% Beef Burger, topped with Blue Cheese and Onion Rings or Cheddar Cheese and Bacon, served on toasted Ciabbata with Hand Cut Triple Cooked Chunky Chips	£9.95

Sides

Selection of Artisan Breads with Sundried Tomato Pesto & Olive Oil with Balsamic Vinegar	£3.95	Green and Black Marinated Olives	£2.00
Herb Garden Salad	£3.25	Triple Cooked Chunky Chips	£2.50
Mashed Potato	£2.95	Garlic Buttered Spinach	£2.95
Chantenay Carrots	£2.95	Onion Rings	£2.50