

JACOB'S BRASSERIE

NIBBLES & STARTERS



Roasted red pepper & tomato soup 7 gf
Warm bread roll

Marinated olives 4.50 ve, gf,

Toasted sourdough bread 7.5 ve
Salted butter, olive oil, balsamic

Hummus & beetroot pate 8.50 ve
Pitta bread

Smoked salmon bruschetta 7.50 gfa
Capers

Slow-braised pork cheeks 9.50 gf
Truffle mash, jus

Duck spring rolls 7.50
Hoisin sauce

Cider glazed spicy chorizo 7 gf

Breaded brie 7
Sweet chilli sauce

Falafel bites 6.50 gf
Mint yoghurt dressing

Garlic King prawns 9 gf

Vegetable samosa 7 ve, df
Sweet chilli sauce

Duck & orange pate 8.50 gf
Onion chutney, toasted brioche

MAINS



Chicken penne carbonara 21
Penne pasta, Parmesan cheese

Pan fried seabass 23 gf
Mussels, prawns, new potatoes, broccoli, white wine sauce

8oz Ribeye steak 30 gfa
Roasted tomato, roasted mushroom, chunky chips, watercress

Mediterranean vegetable strudel 18.50
New potatoes, tomato reduction

Braised lamb rump 30 gf
Dauphinoise potato, roasted vegetables, minted jus

Seafood linguine 23
Prawn, mussel, salmon, spicy tomato sauce

Vegetable Thai curry 18 ve
Basmati rice, naan bread

Slow-braised pork belly 21 gf
Creamy truffle mash, seasonal vegetables, jus

DESSERTS



Triple chocolate brownie 9.50 gf
Vanilla ice cream, dark chocolate sauce

Sticky toffee pudding 9 gf
Toffee sauce, vanilla ice cream

Blackcurrant cheesecake 9

Tiramisu 9.50

Selection of ice cream & sorbet 7 gf
Berry compote

Selection of artisan cheese 13.5
Three cheeses, fig chutney, celery, grapes, apple, artisan crackers

Profiteroles 7
Filled with cream, chocolate



SIDES



Sweet potato fries 5 ve, gf, df
Chunky chips 5 ve, gf, df
Skinny fries 5 ve, gf, df
Roasted vegetables 5 gf
Mixed leaf salad 5 ve
Peppercorn sauce 4
Blue cheese sauce 4

Produced in an environment where nuts may be present. Please make a member of staff aware of any allergies
ve- vegan vea- vegan available gf- gluten free gfa- gluten free available df- dairy free