



## Evening Menu

### To Start

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**Creamy Garlic Mushrooms (V)** 6.50  
On a toasted Ciabatta with salad and parmesan

**Hot and Spicy Chicken Wings**  
With blue cheese dip  
**Small** 6.50  
**Large** 11.95

**Chicken & Bacon Caesar Salad** 6.50  
Baby gem lettuce, crispy bacon, garlic croutons and parmesan

**Soft Taco** 6.95  
Beef brisket with chipotle mayo, crispy onion and lettuce

**Salt and Pepper Crispy Calamari** 7.50  
Chili noodles with garlic sauce

**Goats Cheese Fritter (V)** 6.95  
With caramelised red onion, wild salad, cranberry puree and candied walnuts

**Cheesy Italian Arancini Balls** 6.50  
Stuffed with chorizo and mozzarella, with salad and garlic mayo

**Sharing Platter** 13.50  
Chicken wings, garlic bread, arancini balls, chicken goujons, onion rings

### Steak

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**Steak on the Stone** 27.95  
Chips, salad and a trio of sauces  
Choice of 10 Oz. Fillet or 12 Oz. Sirloin

**“The Godfather”** 37.95  
**Not for the faint hearted!** 20 Oz. Sirloin, chips, salad and a trio of sauces

**100% Fillet Steak Burger** 14.95  
Chilli mayo, lettuce, tomato, cheddar cheese, onion rings and chips – **Double Up £3**

### Mains

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**Grilled Fillet of Sea Bass** 15.95  
With asparagus, peas, spinach, a creamy chive mash and white wine cream sauce

**Homemade Chicken Goujons** 15.50  
With salad, chips and sweet chilli dip

**Roast Parmesan Chicken** 15.95  
With herb mash, spinach, broccoli and chorizo cream

**Crispy Honey Chilli Chicken** 15.50  
Stir fried vegetables and rice  
**Add chips** 1.50

**Chef’s Roast of the Day** 15.50  
With seasonal vegetables and potatoes

**Mushroom Risotto** 14.95  
Mushroom, asparagus and pea risotto with garlic bread

**Asian Style Stir-Fry (V)** 13.50  
With vegetables and noodles  
**Add chargrilled chicken** 3.00

**On the Side** 3.50

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Chunky chips, skinny fries, lattice fries, vegetables, mash, mushrooms, onion rings

**Sauces** 3.00

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Peppered Sauce, Gravy

**Dips** 0.50

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Mayonnaise, sweet chilli, garlic mayo, chilli mayo, BBQ

**(V) Vegetarian:** Some dishes can be made suitable for vegetarians, please ask for information

**Allergen Info:** Due to the nature of our catering operation we cannot guarantee allergen free meals

# JINGLERS

## Wine List

<b>Sparkling</b>	<b>By the Glass</b>	<b>By the Bottle</b>
Prosecco Spumante, Quadri, Veneto, Italy	<b>6.95</b>	<b>26</b>
Champagne, Moët & Chandon, Imperial		<b>65</b>
<b>Rosé</b>		
Rosé d'Anjou, Domaine de L'Ambroisie, Loire, France	<b>6.00</b>	<b>21</b>
<i>Classic, fruity balanced Rosé with fresh strawberry flavours</i>		
<b>White Wines</b>		
House White	<b>6.00</b>	<b>21</b>
Pecorino, La Piuma, Terre di Chieti, Italy	<b>6.00</b>	<b>21</b>
Chenin Blanc, Long Beach, South Africa		<b>23</b>
Chardonnay, Cefiro Reserva, Casablanca Valley, Chile		<b>24</b>
Rioja, Talla Diamante, Franco-Espanolas, Spain		<b>25</b>
Sauvignon Blanc, Heart of Stone, Marlborough, New Zealand		<b>26</b>
Albarino, Castro Martin, Rias Bixas, Spain		<b>35</b>
Rioja, Bordon Reserva, Vila Sol Franco-Espanolas, Spain (6 years old)		<b>40</b>
<b>Red Wines</b>		
House Red	<b>6.00</b>	<b>21</b>
Sangiovese, Galileo Rosso, Tuscany, Italy	<b>6.00</b>	<b>21</b>
Côtes du Rhône, Réserve des Armoiries, France		<b>23</b>
Rioja, Bordon Crianza, Franco-Espanolas, Spain		<b>26</b>
Pinot Noir, Villa Wolf, Pfalz, Germany		<b>26</b>
Malbec, Finca Sopenia, Mendoza, Argentina		<b>30</b>
Rioja, Bordon Reserva, Franco-Espanolas, Spain ( <b>6 years old</b> )		<b>32</b>
Cabernet Sauvignon, Rustenberg, John x Merrimen, Stellenbosch, SA		<b>33</b>
Rioja, Bordon Gran Reserva, Franco-Espanolas, Spain ( <b>2012</b> )		<b>40</b>