

À LA CARTE MENU

STARTERS

Soup of the day <i>comfort in a bowl, served with warm bread & butter</i>	7.5
Tricolore <i>fresh mozzarella, basil, avocado, cherry tomatoes, & olive oil</i>	9.5
Greek Salad <i>juicy tomatoes, crisp cucumber, feta cheese, olives, & olive oil</i>	9.5
Classic Bruschetta <i>toasted bread topped with ripe tomatoes & basil</i>	7.5
Duck Liver Pâté <i>creamy pâté with mango chutney, toast, & salad</i>	9.5
Burrata <i>creamy burrata, rocket, tomatoes, ciabatta & balsamic vinegar</i>	13.5
Pan-Fried Scallops <i>seared scallops, parsnip puree, pine nuts & pancetta</i>	15.5

NIBBLES

Crispy Squid <i>golden and crispy calamari rings served with a zesty lemon wedge and aioli dip</i>	7.5
Garlic Prawns <i>succulent prawns sautéed in fragrant garlic butter and parsley</i>	7.5
BBQ chicken wings <i>tender chicken wings glazed in smoky BBQ sauce with spring onions & chillies</i>	8.5
Hummus <i>glazed with a paprika olive oil dressing served with warm pita bread</i>	7.5
Halloumi fries <i>crispy on the outside, delightfully chewy on the inside served with harissa mayo dip</i>	7.5
Crispy chilli beef <i>strips of beef tossed in a spicy chilli glaze, tossed with cashews & chillies</i>	8.5
Olives <i>green and black, marinated in herbs</i>	5.5

MAINS

Truffle & mushroom risotto <i>with mixed wild mushroom, black truffle shavings, parsley & pecorino</i>	26
Pan-Fried Sea Bass <i>with chorizo, new potatoes, spinach & marinara sauce and crispy kale</i>	22.5
Traditional Fish & Chips <i>golden battered cod served with mushy peas & tartar sauce</i>	21
Pork Sausage & Mash <i>served with creamy mash, mixed greens, and homemade onion gravy</i>	17
Chicken Burger <i>grilled chicken breast, lettuce, ripe tomatoes, tangy gherkins, fresh onions & fries</i>	18
Chicken Bacon Avocado Salad <i>with fresh green lettuce, tomatoes & honey mustard dressing</i>	21.5
Chicken Tikka Masala <i>chicken in creamy tikka masala, served with coconut rice and naan bread</i>	19.5
Jak's Beef Burger <i>juicy beef patty with cheddar, gherkins, tomatoes, lettuce, onion, and fries</i>	21.5
10oz Rib-Eye Steak <i>tender steak with tomatoes, portobello mushrooms, herb butter and chips</i>	32
Lamb Shoulder <i>tender lamb served with crushed new potatoes, greens, rosemary gravy</i>	26.5
Roasted Porchetta <i>with mashed potatoes, spring greens, roasted vegetables & apple cider gravy</i>	24
Spaghetti Bolognese <i>served with a rich ragu sauce, basil, and Parmesan</i>	19
Carbonara <i>creamy spaghetti with pancetta, egg, cream, parsley & Parmesan</i>	20
Penne Arrabbiata <i>tossed in a spicy, tomato sauce made with garlic, red chili flakes, & olive oil</i>	16
Grilled Halibut <i>with creamy leak & cabbage, new potatoes, mussels, caper butter sauce & crispy kale</i>	32

Please inform a member of staff for any dietary requirements or allergies. A discretionary 12.5% service charge will be added to your bill.

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PIZZA

Margarita (V) <i>homemade tomato sauce, basil & mozzarella</i>	12
Vegetariana (V) <i>homemade tomato sauce, bell peppers, vegetables & mozzarella</i>	14.5
Pepperoni <i>pepperoni, tomato sauce, basil & mozzarella</i>	15.5
Ham & Mushroom <i>ham, mushroom & mozzarella</i>	15.5
Jak's <i>chicken breast, bell peppers, homemade tomato sauce & mozzarella</i>	14.5
Knightsbridge (V) <i>sautéed spinach, mushrooms & goat cheese</i>	15
Quattro formagi (V) <i>blue cheese, parmigiano, pecorino, mozzarella & tomato sauce</i>	16
Quattro Stagioni <i>prosciutto, peppers, mushrooms, tomato, mozzarella & artichokes</i>	16
Parma Ham <i>rocket, tomato sauce, mozzarella, parmigiano & Parma ham</i>	16.5
Burrata & Mortadella <i>tomato sauce, mortadella, burrata, herb oil & toasted pistachio</i>	18.5

SIDES

Ciabatta bread	2.5	New Potatoes	7.5
Mixed salad (V)	7.5	Peppercorn Sauce	3.5
Chips/ Fries/ Sweet Potato	7.5	Garlic Bread	7.5

PLATTERS

Baked Camembert <i>mango chutney, garlic, rosemary, croutons & salad</i>	15
Cured Meat <i>Parma ham, mortadella, chorizo & salami</i>	15
Vegan <i>carrots, cucumbers, peppers & hummus</i>	14
Cheese Platter <i>brie, pecorino, blue cheese & goat's cheese</i>	15
Mixed Platter <i>Parma ham, salami, brie & pecorino</i>	15

DESSERTS

Sticky toffee pudding <i>& vanilla ice cream</i>	8.5	Tiramisu <i>with chocolate sauce</i>	8.5
Jak's Cheesecake <i>with strawberry sauce</i>	8.5	Fruit Salad <i>with honey</i>	8.5
Chocolate orange brownie <i>& vanilla ice cream</i>	8.5	Ice cream	7.5

Ice cream 2.50 per scoop: vanilla, chocolate & strawberry