



Smaller Plates

Chillis & Garlic Prawns	£7.50
Mixed Marinated Olives	£4.75
Pitta Bread & Hummous	£4.75
Warm Chorizo	£6.75
Patatas Bravas	£5.75
Warm Bread & Oils	£4.95
BBQ Chicken Wings	£6.75
Halloumi Fries	£6.75

Starters

Seasonal Soup	£7.25
With warm bread & butter	
Crispy BBQ Pork	£8.75
Served with Jack Daniels BBQ sauce and dressed leaf salad	
Baked Camembert	For 1 £8.75
With warm bread	For 2 £16.00
Garlic Mushrooms	£8.50
On Ciabbatta topped With Rocket & balsamic glaze	
Smoked Mackerel	£9
With Citrus Salad and parmesan & dill croutons	

Grill

A choice of

8oz Rib-eye	£28
Pork Loin	£24
Lamb Rump	£26

Served with salt & chilli skin on fries
sautéed kale & bacon
with a choice of sauce:

Peppercorn

Port & Mint Jus

Stilton

Apple Cider & Wholegrain



Please notify staff of any
allergies or
dietary requirements



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Traditional Classics

Steak & Ale Pie £18

Served with chips, mash or new potatoes with seasonal vegetables & gravy

Battered Cod & Chips £18.50

With garden peas & crème fraiche tartare sauce

Beef Or Quinoa Chilli £15

With wild rice & nachos

Griddled Gammon Steak £17.95

With chips, peas, fried egg & pineapple

Pan Fried Lambs Liver £16.75

On mash potato & fine green beans

Vegetable Lasagne £17.50

With dressed leaf salad & garlic focaccia bread



Seasonal Mains

Garlic & Thyme Boneless Chicken Thighs £17.25

Served with dauphinoise potatoes, tenderstem broccoli and red wine jus

Chilli, Honey & Soy Pork Belly £18.00

Served with rice, pak choi and boiled egg

Beef Brisket & Caramelised Red Onion Ciabatta £20

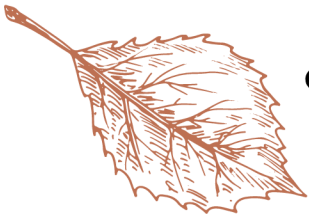
Served with mac & cheese, southern fried chicken goujons and cajun remoulade

Pan Fried Sea Bass £20.25

With herb crushed new potatoes, lemon & prawn butter
and smoked garlic & pea puree

Chestnut, wild mushroom & Sweet Potato Bourguignon £17.50

Served with tomato & basil dumplings



Fish Pie £19.00

Topped with a smoked paprika & gouda crust and served with ciabatta

Butternut Squash & Kale Risotto £17

Served with lemon & chive oil and parmesan Crisps

