

JAN

APPETISERS

Marinated red & green olives | 4.5

Charcuterie | fennel salami, red wine and thyme salami, coppa ham & lomo, served with caper berries, olives, cornichons & local crackers. Small | 11 Large | 19

STARTERS

Chicken liver parfait, blackberries, toasted brioche | 9.5

Scottish smoked salmon with mini salmon & lemon fishcakes, pickled red onion, pickled beets & crème fraiche | 11.5

King prawns grilled in garlic butter | 10.75

Steak and eggs, flash seared fillet steak, quail's egg, mushroom ketchup | 13.5

King scallops, curried cauliflower puree, crisp coppa ham | 12.5

Heritage beetroot salad | vodka beetroot jelly, pickled chilli golden beetroot & pickled rainbow beetroot(V)* | 9.75

JAN signature crayfish and prawn salad | 9.75

Butternut squash soup, brown butter, crisp sage (V)* | 9.25

HANDMADE PASTA

Ravioli with crayfish & prawn with a hint of chilli, tomato & cream sauce, broad beans 18.50

Vegan pumpkin & sage tortelloni, pesto & pine nuts 16.00

Speck ham & scamorza cheese tortelloni, carbonara sauce, parmesan shavings & fresh rocket 16.00

THE GRILL – served with your choice of potatoes

Extra mature, specially selected for JAN 10-12oz sirloin steak, beer battered onion rings, mushrooms & baked tomato | 34.5
with garlic king prawns | 42

with blue cheese or peppercorn sauce | 38.5

20-24oz Dover sole, on or off the bone, seasonal greens | 38

King prawns, garlic butter, mixed salad | 26

MAINS

Pan seared fresh halibut fillet, wild mushrooms, thyme gnocchi croquettes & lemon butter sauce | 24

Slow cooked pork belly, black pudding bon bon, roast maple carrots, fondant potato, apple puree | 19.5

Oven roasted free range chicken breast in butter and thyme, breaded chicken mousseline, creamed potatoes, spinach, game chips, sprouting broccoli | 21.5

Wild mushroom risotto, garlic oil, rocket, parmesan crisp (V)* | 19.5

SIDES

Petit pois a la Françoise | 6

Tenderstem broccoli, parmesan | 6

Lacons Encore battered onion rings | 5

Tomato, red onion and feta | 7

Sauteed baby potatoes | 5

Green vegetables | 5

Minted new potatoes | 5

Garden leaves, cucumber & balsamic | 6

Hand cut Pont Neuf chips | 5

Garlic baguette | 4 with cheese | 5
