

# JAMAICA<sup>ST.</sup> STORES

KITCHEN & BAR

Spiced nuts & seeds 3  
Gordal olives 3.5  
Pistachios 3.5  
Rosemary focaccia 4  
Dips, pickles, bread 5  
Oysters 3each/4 for 10  
Ben Dully's cured meats 10

Jamaica Street sharing platter  
Cured meats, dips, breads, olives, nuts,  
pickles, salads 12  
add two oysters for 5

I.O.W. tomatoes, coriander dressing, chili 5 add goats curd 2  
Salt baked beetroot, raspberry vinegar, hazelnuts, beetroot yoghurt 7  
Chicken liver pate, onion jam, toasted brioche 7  
Fowey mussel & saffron chowder, toast, nduja 6/10  
Pork shoulder dumplings, crab soup, radish salad 7/11  
Squash risotto, old winchester cheese, crispy sage 7/11  
Fried somerset chicken, pickles, mayonnaise, coriander rice 9/15

Roast market fish, shellfish curry sauce, crushed peas 18  
Free-range pork belly, braised norflok beans, green apple slaw 14  
Brassicas, Romesco, crispy chick peas, roast garlic hummus 12  
Mushroom ragu, truffle polenta, pea shoots 13  
Slow-cooked aubergine & haricot bean chili, quinoa tabouleh, molasses, seeds 12

Chopped salad, mustard dressing 4  
Fried potatoes, garlic, parsley 3

Chocolate brownie, sorbet & mousse 6  
Chargrilled pineapple, miso caramel, coconut 6  
Toffee apple cake, cinamon ice cream, hazelnut brittle 5  
Lemon meringue tart, blueberry sorbet 5  
Bucky ice cream, JSS blend espresso, apple liquor 7.5

We use a wide variety of ingredients, please let us know if you have any allergies or intolerances. We will be more than happy to advise although we can not guarantee against traces. 10% service charge will be added to tables of 6 or more