

JAMAICA^{ST.}
STORES
KITCHEN & BAR

Sunday

Drinks

Organic Prosecco - 6
JSS Bloody Mary - 8
Fizzy Negroni - 9
Celler 9+ "Blanc" natural sparkling - 9

Lunch

One course - 15
Two courses - 20
Three courses - 24

Starters

Pork rillettes, blood orange & tarragon salad, poppy seed lavoshe
Cauliflower soup, truffle oil, crispy sage
Mussels, fennel & tomato stew
Roast cauliflower, burnt butter, raisins, parsley, lemon
Warm salad of kale, apple & celeriac, tamari, sunflower seeds

Roasts

Pork belly, apple sauce
Squash & sage nut roast
Salt-baked beetroot & camembert wellington
Duck breast, confit leg & cranberry croquette (+2 supplement)

served with...

Duck fat potatoes
Yorkshire pudding
Carrot & swede mash
Cider braised red cabbage
Leeks & greens
Gravy
+ Cauliflower cheese - 5

Desserts

Chocolate brownie, mousse & sorbet
Rum baba, buckfast ice cream
Orange & almond cake, almond cream
Rhubarb & custard "Queen of puddings"

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