

# JAMMIE OLIVER — KITCHEN



DINE-IN MENU | ENG

ALL OUR PRODUCE IS SUSTAINABLE, HIGHER-WELFARE & FREE-RANGE

## SMALL PLATES

Perfect for sharing

**BEAUTIFUL BURRATA** ✨  
Seasonal fruits, tomatoes, fresh chilli & red onion, lime & mint dressing  
12.50

**CHARGRILLED PRAWNS**  
Coconut & chilli tiger prawns, crunchy miso slaw  
10.80

**TERIYAKI CHICKEN LOLLIPOPS**  
Szechuan-pepper chicken, sesame, fresh chilli  
9.60

**HERBY PORTOBELLO TOAST** ✨  
Juicy mushrooms, whipped ricotta, parsley gremolata, pickled red onions  
9.50

**HALLOUMI FRIES**  
Pomegranate jewels & molasses, mixed spice, minty yoghurt  
8.30

**PORCINI SOUP**  
Creamy mushroom soup, shaved truffle, veggie Parmesan, crispy ciabatta  
9.20

**CHEESY GARLIC BREAD** ♻️  
Soft garlicky buns, oozy mozzarella  
7.90

**SALT & PEPPER SQUID**  
Crispy fried squid, spicy sriracha mayo, fresh chilli  
9.90

**FETA & TOMATO TURNOVERS** ✨  
Crispy feta & sun-dried tomato filo-pastry parcels, crushed pistachios, honey  
8.80

## BIG PLATES

Have one to yourself, or share with the table, like Jamie would!

**JAMIE'S FISH STEW**  
Juicy mussels, squid, salmon & prawns, tomato & saffron sauce, fregola pasta, crab ciabatta toast, capers, fennel, lemon  
25.30

**ULTIMATE UMAMI RISOTTO**  
Mushrooms, crispy tempura enoki, confit egg yolk, aged Parmesan  
17.80

**CACIO CARBONARA CASARECCE**  
Cheese & black pepper sauce, confit egg yolk, crispy pancetta, crushed pink pepper, aged Parmesan  
15.50

## BUNS

**KATSU CHICKEN**  
Crispy crumbed chicken, curry mayonnaise, zingy slaw, toasted bun, pickles  
15.60

## JAMIE'S INSANITY BURGER

Beef patty, crispy bacon, rustic Gruyère, pickles, bourbon sauce, mustard, hot sauce, brioche bun  
16.20

**TRUFFLED BEEF**  
Black Angus Beef patty, pulled beef, oozy Gruyère, sticky onions, crispy shoestring potatoes, truffle mayo, toasted bun, pickles  
18.50

**PRAWN MOQUECA** ✨  
Tiger prawns, coconut & prawn broth, flamed grilled peppers, fresh chilli  
19.00

**BBQ RIBS** ✨  
Slow cooked back ribs glazed with BBQ sauce, served with potato salad  
26.50

**SPAGHETTI BOLOGNESE**  
Rich beef & tomato ragù, fresh pasta, creamy cheese Béchamel, aged Parmesan  
15.40

**FISH IN THE BAG**  
Mussels, new potatoes, olives & tomatoes baked in a paper parcel, saffron aioli, herby flatbread  
FRESH NORWEGIAN SALMON | 25.30  
OCTOPUS | 25.30

## SALADS

**BACON & AVO** ✨  
Mixed leaves, cherry tomatoes, crispy bacon, avocado, aged Cheddar, red onion, toasted sunflower seeds, mustard vinaigrette  
13.00

**PUNCHY PRAWN NOODLE**  
Sticky miso-glazed prawns, crisp vegetables, warm rice noodles, spicy dressing, sesame, lime  
16.60

**OCTOPUS & POTATO**  
Grilled octopus, herby boiled new potatoes, roasted onions, cherry tomatoes, olives, capers, lemon & honey dressing  
16.60

**SUPER FOOD** ♻️  
Mixed grains & pulses, sprouting broccoli, beetroot, avocado, fennel, pomegranate, toasted seeds, harissa, sherry vinegar dressing  
14.60

**ULTIMATE CAESAR**  
Crunchy lettuce, cucumber, radish & onion, boiled egg, crispy croutons & shallots, Parmesan, creamy dressing  
18.20

ADD GRILLED CHICKEN 5.50 | GRILLED OCTOPUS 7.50 | GRILLED PRAWNS 7.50 | FETA 3.20

**SEAFOOD SPAGHETTI NERO**  
Squid-ink pasta, juicy octopus, squid & mussels in a tomato, caper & white-wine sauce  
18.60

**CHICKEN PARMIGIANA**  
Crispy breaded chicken breast, oozy mozzarella, sweet tomato sauce, Parmesan, peppery rocket  
17.80

**KING PRAWN SPAGHETTI**  
Juicy chilli & garlic prawns, sun-dried tomato & white wine sauce, peppery rocket  
18.60

**SENSATIONAL SEA BASS**  
Baked bass fillets, crunchy sweet & sour veg salad, lime & ginger soy dressing, crispy shallots  
25.30

## PIZZA

**JULIETTA** ♻️  
Crushed-tomato sauce, mozzarella, veggie Parmesan, fresh basil  
15.50

**FOUR CHEESE**  
Parmesan Béchamel sauce, smoked mozzarella, Buffalo mozzarella, fresh ricotta, crispy shallots, chilli flakes  
15.50

**PEPPERONI**  
Crushed-tomato sauce, mozzarella, pepperoni, chilli flakes, oregano  
15.80

**TRUFFLE MUSHROOM**  
Creamy mushroom sauce, smoked mozzarella, roasted mushrooms, truffle, fresh tarragon.  
15.80

**MEDITERRANEAN VEG** ♻️  
Crushed-tomato sauce, mozzarella, roasted peppers, onions & broccoli, olives, feta  
15.80

## GRILL

All served with fresh seasonal fruit & your choice of sauce & side

**PORK CHOP**  
Glazed 450gr Tomahawk steak  
18.70

**BLACK ANGUS SIRLOIN**  
Aged 280gr steak cooked to your liking  
31.50

**BLACK ANGUS RIB EYE**  
Aged 280gr steak cooked to your liking  
35.50

**FRESH CHICKEN FILLET**  
Brined & grilled chicken breast 250gr  
17.50

## SIDES & SAUCES

**COAL ROASTED HASSELBACK**  
Smoky potato, feta yoghurt, pickled jalapeños  
3.90

**CHIPS**  
Rosemary salt  
3.60

**BASMATI RICE**  
3.60

**MISO BROCCOLI** ♻️  
Miso mayo dressing, crushed almonds  
4.70

**RAINBOW SLAW** ♻️  
Red cabbage, carrots, celeriac, red onions, slaw dressing  
3.90

**ROCKET SALAD** ♻️  
Radicchio, veggie Parmesan, lemon, dressing  
3.90

**JALAPEÑO YOGHURT**  
2.70

**TOMATO SALSA** ♻️  
2.70

**BOURBON**  
2.70

All prices include all legal sub charges. Please inform your server of any allergies so they can advise on the best dishes for you. We cannot guarantee that any of our dishes are allergen free. Despite all the attention given, fish may contain small bones, olives may contain pits and dishes with nuts may contain nut shells.

✨ NEW ♻️ VEGAN ♻️ VEGETARIAN