



JB  
KITCHEN  
THURCASTON

EVENING MENU

W E D - S A T

5 - 9 P M

## NIBBLES

PERFECT TO START

### MOULES AU CIDRE

(GF) 6.50/13.00

Cider, Bacon & Tarragon  
Cream

### HAM HOCK & MUSTARD

TERRINE (GFO) 5.00

Lamb's Leaf, Piccalilli, Bread

### MAPLE & WALNUT SCOTCHED DUCK

EGG

5.00

### CHEESE SELECTION

9.00 PER PERSON

Each month we find 5  
cheeses that we think you  
need in your life!

Ask for the Selection.

With Cheese Biscuits &  
Chutneys

### CACIO E PEPE

(GFO) 6.00

Tagliatelle, Pecorino & Pepper  
Sauce, Cured Egg Yolk,  
Black Truffle Oil

### 7 JERK CHICKEN

WINGS (GF)

6.00

### HOISIN MUSHROOM

BAO BUNS

(VE) 6.50

Peanuts, Coriander,  
Black Sesame & Chilli

### MARINATED OLIVES

(VE) 3.50

Fresh Chilli & Parsley  
from the Garden

### PAN ROASTED

HAKE (GF) 15.00

Vichyssoise Sauce, Fondant  
Potato, Green Beans, Olive Oil,  
Burnt Leeks

### SOUS-VIDE

LAMB RUMP

(GF) 17.50

Olive Oil Mash, Lemon & Mint  
Stuffing, Caponata

### JAMAICAN

CURRIED MUTTON

(GF) 12.00

My Nans Secret Recipe!  
A West Indian Classic  
with Rice & Peas

## MAIN DISHES

DELIVERED HOT

### CHICKEN BALLOTINE

(GF) 13.50

Chicken Rolled in Parma Ham  
& Poached, Dauphinoise,  
Asparagus, Creamed Corn

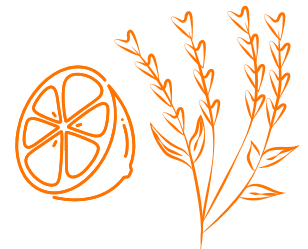
### SICILIAN LEMON &

KING PRAWN

TAGLIATELLE

(GFO) 13.50

Wild Garlic Cream,  
Courgette Ribbons,  
36 Month Aged Parmesan,  
Parsley from the Garden



## VEGGIE/VEGAN DISHES

### PENANG CURRY

(V) (VE) (GF) 12.00

Coconut Rice

### COURGETTE & SICILIAN LEMON

RISOTTO

(V)(GF) 11.00

### COUS COUS STUFFED

PEPPER

(V) (VE) 11.50

Tenderstem,  
Tomato Reduction

### SQUASH & RED ONION

TAGINE

(V) (VE) (GF) 11.00

Rice & Peas

## PUDDINGS

### BLACK CHERRY CRUMBLE WITH CUSTARD

4.00 (GFO)

### CHOCOLATE FONDANT

5.00

### THURCASTON HONEY & STOUT TART

5.00

### STRAWBERRY CRUMBLE

ETON MESS 4.00 (GFO)

### SALTED CARAMEL

PROFITEROLES

4.00

### ROCKY ROAD BROWNIE

4.50

## D.I.Y DINNERS

### BEEF WELLINGTON 17.50

Fillet Steak Topped with a Mushroom Duxelle  
and a choice of either Paté or Stilton,

Wrapped in Flaky Puff Pastry and Served with  
Dauphinoise Potatoes, Tenderstem Broccoli  
and A choice of either Peppercorn or Stilton

Sauce

(Gluten Free Option)

### 1KG TOMAHAWK STEAK 60.00

A HUGE Tomahawk Steak Sous-Vide to  
Medium-Rare.

Served with Dauphinoise Potatoes,  
Tenderstem Broccoli, Peppercorn and  
Stilton Sauce

(Gluten Free)

All food is made fresh in a kitchen that handles allergens. If you have any allergies or intolerances please let us know when you order.