

JENKINS & SONS

DINNER

SHARING PLATTERS - suitable for 2 as a starter or 1 as a main

FISH: Smoked salmon, hot smoked mackerel rillettes, crab pate, shell on prawns, roll mop herring, balsamic beetroot, slaw, cornichons, flat bread	16.5
MEAT & CHEESE: Terrine, mixed charcuterie, artisan cheese, house pickled vegetables, onion marmalade, flat bread	15
VEGETARIAN: Hummus, grilled vegetable & halloumi brochette, balsamic steeped beetroot, pesto, vegetarian cheese, mushroom pate, pickled vegetables, flat bread	15
CHEESE PLATTER: Four different artisan cheeses – locally sourced, pickled pears, onion marmalade, flat bread	8/14
Soup of the Day with hunk of bread	5.5
Seared scallops with citrus glaze	9
Longhorn beef carpaccio, smoked cherry tomato, garlic bruschetta, rocket leaves	9
Pigs head & ham hock terrine, Josper grilled bread, piccalilli	7.5
Butterflied mackerel, Josper grilled bread, soured vegetables	8
Mushroom pate with melba toast & red onion marmalade	6.5

MAIN COURSE

Whole fish @ market price,

Land Meets Sea: Cowboy cut (rib eye on the bone) king prawns	40		
Hot Fruits de Mer: Crab claws, mussels, king prawns, scallops, lobster, oysters	39		
Whole Josper baked lobster	42		
JOSPER GRILLED, AGED STEAKS:			
Cowboy cut: For 1 (450g)	28	For 2 (750g)	54
T bone (500g)			28
Sirloin (250g)	19.5	Sirloin (285g)	23
Slow braised blade steak in Dorset beer (250g)			20
Jenkins & Sons burger filled with Somerset brie, salad garnish, house relish			10
Layered flat mushroom, caramelised red onion, spinach & goats cheese			13
Vegetarian burger, chick pea & feta, flat mushroom with mint yoghurt			9.5

ALL MAIN COURSES WILL BE SERVED WITH A CHOICE OF 1 SIDE DISH & 1 SAUCE (SHARERS YOU GET 2 SIDES)

SIDE DISH

Fat chips	Blistered Vine tomatoes
Champ	Seasonal Greens
Corn on the cob	Seasonal Slaw
Smoked mushrooms	Mixed Salad

SAUCES

Smoked butter béarnaise
Brandy & green peppercorn
Smoked garlic Aioli
Hollandaise
Slow cooked tomato sauce