

Jacques

Wine Bar

Starters

Soup of the Day (v)	£3.50
A choice of Smoked Mackerel Pate or Farmhouse Pate with French Bread	£4.00
Prawn Cocktail	£4.50
Grilled Aubergine with Goat's Cheese (v)	£5.50
Stuffed Peppers with Couscous (v)	£4.50
Smoked Salmon	£5.50

Main Courses

*Served with a choice of Chips or Potatoes and Salad or Vegetables

Chilli Con Carne with Rice	£6.50
Bombay Lamb Curry with Rice	£9.50
Chicken Paprika with Rice	£8.50
Sirloin Steak with a Pepper Sauce*	£11.50
Cinnamon Lamb with Couscous, Green Beans and Cherry Tomatoes	£11.50
Fillet Steak with a Red Wine Sauce*	£14.50
Grilled Chicken with a Brandy Sauce*	£9.00
Halibut with Peppered Citrus Marinade*	£14.00
Salmon Fillet with White Wine and Dill Sauce*	£10.50
Roasted Vegetables with Goat's Cheese and Salad (v)	£8.50
Tagliatelle with a choice of White Wine and Creamy Mushroom Sauce or Garlic and Tomato Sauce (v)	£7.50

Sides & Salads

Green Salad (v)	£3.50
Chorizo, Bean and Coriander Salad	£6.00
Tomato, Avocado and Mozzarella Salad (v)	£6.00
Chicken and Bacon Salad	£6.50
Greek Salad (v)	£6.00
Chips	£3.50
Side order of Vegetables	£2.50
Portion of Garlic Bread	£1.50

Light Meals

All served with Salad

Cheddar Cheese or Stilton Ploughmans	£5.50
Bacon & Onion Quiche	£5.50
Vegetarian Quiche (v)	£5.50
Jacket Potatoes Tuna Mayonnaise, Ham & Cheese, Cheddar Cheese (v) Chilli Con Carne or Cottage Cheese (v)	£5.50
Hot toasted Chicken & Bacon Baguette	£6.50

Desserts

Cheesecake	£4.00
Chocolate Cake	£4.00
Apple Pie	£4.00
Lemon Panacotta Tart	£4.00
Pecan Pie	£4.00
Selection of Cheese	£5.50

Tea & Coffee

Filter Coffee	£1.20 / £1.40
Cappuccino	£1.70 / 2.60
Latte	£1.70
Espresso	£1.40 / £2.60
Hot Chocolate	£2.00
Tea:	£1.00
Regular	
Herbal	
Camomile	
Peppermint	
Green Tea	
Earl Grey	

Food Served from 12 noon - 10pm

(v) Denotes a vegetarian meal option
Service charge is at your discretion

Champagne & Sparkling Wine

	GLASS 125ML	1/2 BOTTLE 37.5CL	BOTTLE 75CL
1. Prosecco, Spumante, Botter, Italy			£19.50
2. Jules Feraud, Brut NV, Cuvée de Reserve, France			£29.50
3. Charles Ellner, Rosé NV, France			£37.50
4. Gosset, Brut Excellence NV, France			£39.50

White Wine

5. 2009/10 Rochebaron, Vin de Pays, France This wine is refreshing with good fruit flavours and a lingering finish.	£2.00	£6.00	£11.50
6. 2010/11 Rooiberg Cape White, Robertson Valley, South Africa This colombard is full of tropical and passion fruit flavours. Easy to drink!			£11.50
7. 2009/10 Chablis, Domaine Long Depaquit, Albert Bichot, France An elegant steely style with floral, pear and citrus character.			£19.50
8. 2009/10 Sancerre, Domaine Lauerjet, France This Sauvignon blanc has beautiful crispness and a long finish.			£19.50
9. 2010/11 Rioja, Genoli, Spain Fresh clean and light Rioja with no oak from the Viura grape.			£15.50
10. 2009/10 Pinot Grigio, Mazzolada, Veneto, Italy A real, clean, crispy and tasty Pinot Grigio.	£3.00		£17.50
11. 2010/11 Trivento, Chardonnay, Argentina A fresh lively wine with tropical fruit with a hint of honey.	£2.30		£13.50
12. 2009/10 Captain's Table, Semillon Chardonnay, Australia Fresh vibrant citrus aroma and a hint of vanilla.			£15.00
13. 2010/11 The Pilot, Sauvignon Blanc, Alpha Domus, Hawkes Bay, New Zealand A fresh Sauvignon with lime, passion fruit and riper tropical fruit flavours.	£3.30		£19.50

Rosé Wine

14. 2009/10 Les Terrasses, Vin de Pays, France A pale and refreshing rosé with delicate fruit aromas.	£2.50		£14.50
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Red Wine

15. 2009/10 Château Champ de Grenet, Bordeaux, France Full claret, good long finish.	£2.00	£6.00	£11.50
16. 2006/07 Château La Croix de Grézard, Lussac-St Emilion, France A classic medium-bodied St Emilion wine.		£8.00	£15.50
17. 2007/08 Côtes du Rhône, Regulus, Domaine Clavel, France An excellent Grenache, Syrah and Cinsault blend, round and well balanced.			£19.50
18. 2008/09 Bourgogne Pinot Noir, Louis Latour, France Soft and velvety with classic strawberry and raspberry flavours.			£18.50
19. 2009/10 Rioja, Bauza, Spain Rich, plummy young Rioja from the Tempranillo grape.			£15.50
20. 2009/10 Tamaya Merlot / Sangiovese, Limari Valley, Chile Particularly lively, juicy and fresh with a lovely blackberry and plum aroma.	£2.80		£16.50
21. 2009/10 Kleindal Cabernet Sauvignon, South Africa Medium bodied yet packed with blackcurrant fruit flavours.	£2.60		£15.50
22. 2008/09 Wyndham, Bin 555, Shiraz, Australia Spicy peppery bouquet, yet smooth and soft with blackberry and plum fruit flavours.	£3.10		£18.50