

kitchen

at Jordans Courtyard

BREAKFAST

Creamy Oat Porridge roasted pineapple, coconut & mango puree or berries	£6
Full Breakfast sausage, bacon, black pudding, potato rosti, baked beans & egg.	£9
Veggie Breakfast potato rosti, baked beans, mushrooms, tomato, spinach & egg.	£9
Eggs Benedict prosciutto ham & hollandaise sauce on homemade muffin	£8
Eggs Florentine spinach & hollandaise sauce on homemade muffin	£7
Eggs Royale smoked salmon & hollandaise sauce on homemade muffin	£9
Kedgeree with a poached egg, fresh chilli & coriander	£9
Eggs on Toast two slices of sourdough toast topped with two eggs of your choice	£5
Homemade Beans on Toast	£5

BRUNCH

Warm Banana Bread with cinnamon butter, crème fraiche & nutty granola (v)	£5
Belgian Waffles with crème fraiche, marinated berries & praline (v)	£7
Belgian Waffles with maple glazed smoked bacon & maple syrup	£7
Wiltshire Dry Cured Bacon & Egg Sandwich	£6
Bonner's Sausage & Egg Sandwich	£6
Bacon & Sausage Sandwich	£6

LUNCH

Soup of the day with sourdough toast	£6
Sourdough Bread Bowls	
Beef Chilli with guacamole & sour cream	£10
Chickpea & Squash Tagine with sour cream & marinated onions	£9
Toasted Sourdough Sandwiches	
Baked Ham and Somerset Cheddar with homemade chutney	£9

New York Deli Style Roast Beef with pickled cucumber & swiss cheese	£9
Pulled Pork with Monterey Jack and our kitchen 'slaw	£9
BALT bacon, avocado, lettuce & tomato	£9
Steak with caramelized onion and rocket	£9
Somerset Blue Cheese with sautéed mushrooms & caramelised onions	£8
Open Smashed Avocado with white bean pesto & pea shoots	£7
Cheese on Toast	£6
Wraps	
Steak Fajita Wrap with Monterey Jack sour cream & homemade guacamole	£9
Smoked Chicken & Bacon Club crème fraiche dressing avocado & rocket	£8
Thai Style Peanut Wrap with crunchy vegetables & edamame beans	£8
Salads	
Smoked Chicken Caesar Salad	£11
Salmon Gravlox & Avocado with pea shoots & mustard sour cream	£11
Steak & Rocket Salad with shaved parmesan	£11
Roasted Chickpea and Avocado Salad	£9
Quiche of the Day with chopped salad	£8
Homemade Sourdough Pizzas	
Chunky Glazed Ham & Roasted Pineapple	£11
Meat Feast with picante nduja sausage	£11
Goats Cheese with red onion marmalade & roasted figs	£11
Prosciutto & Wild Mushrooms with rocket & balsamic glaze	£11
Sun Blushed Tomatoes with mozzarella & pesto	£11
Speck Ham & Gorgonzola	£11
Steak & Blue with caramelized onion & rocket	£11
BBQ Pulled Pork with jalapenos	£11
Pasta	
Pesto Pasta with rocket toasted pine nuts & shaved parmesan	£8
Tomato Pasta with torn mozzarella & sundried tomatoes	£8

DESSERTS

Belgian Waffles with Madagascan vanilla ice cream & maple syrup	£7
Warm Brownie white chocolate & raspberry ice cream raspberry coulis	£6
Crème Brulée	£5
Chocolate Affogato	£4
Three Scoops of Granny Gothard's Ice Cream.	£3

HALF PORTIONS OF MOST DISHES AVAILABLE – PLEASE ASK YOUR SERVER

**PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES BEFORE YOU
ORDER**

FIZZ

Prosecco 200ml	Mini Bottle	£6
Prosecco Le Dolce Colline - excellent fruit & easy bubbles		£23

WHITES

New Zealand Sauvignon Blanc 187ml	Mini Bottle	£5
Pasquier, Sauvignon, France - soft lush & expressive		£17
Soldiers Block, Chardonnay, Australia - unoaked & clean		£19
Baron de Badassiere, Picpoul, France - crisp fruity		£22

ROSE

Les Oliviers Rose, France - light & dry, just add sunshine		
125ml Glass		£3
175ml Glass		£4
250ml Glass		£6
Bottle		£15

REDS

Argentinian Malbec 187ml	Mini Bottle	£5
Long Little Dog, France - lovely blend of Grenache & Syrah		£17
Soldiers Block, Shiraz, Australia - delicious & subtle		£19
I Muri, Primitivo, Italy- full bodied & fruity		£24