

A stylized illustration of green leaves and red berries, likely holly, framing the central text.

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**JAMIE'S
GREATEST
FESTIVE HITS**

JAMIE OLIVER
— KITCHEN —



SMALL PLATES

TRUFFLE BURRATA – 12.5

Shaved truffle, honey, hazelnuts, toast

MUSHROOM SOUP – 11.9

Shaved truffle & rosemary focaccia

CRISPY BEEF CROQUETTES – 10.5

With chimichurri mayo

BIG PLATES

TOMAHAWK PORK CHOP – 18.8

Celeriac puree, gravy, parsley, orange zest & crispy sage

FESTIVE ROAST CHICKEN – 17.9

Celeriac puree, gravy, parsley, orange zest & crispy sage

RIB EYE – 35

Black Angus, served with braised beef croquettes

DESSERT

APPLE CRUMBLE – 12.9

With caramelized green apples, sauce Anglaise & vanilla ice cream

PEANUT CHOCOSPHERE – 11.8

Chocolate brownie, salted caramel & Chantilly-stuffed chocolate dome, salted-caramel ice cream, peanut praline crunch

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 bones, olives may contain pits and dishes with nuts may contain nut shells. We use only virgin and extra virgin olive oil in our kitchen.

Market Inspection Manager: Konstantinos Ntounis.

