



SAMPLE DINNER MENU

Welcome to the Jackson Stops, lunch menu. All food is freshly cooked to order, if ordering main course only please allow 20-25 minutes, thank you for your patience

APPETISERS

Trio of melon in elderflower jelly, passionfruit & mango sorbet, strawberry soup	£5.95
Chefs freshly prepared soup of the day, baked croutons & salsa Verdi	£5.25
Chicken & duck liver parfait, cranberry & orange marmalade, granary toast	£5.95
Saladette of goats cheese ,honey roast figs & sunblush tomatoes	£5.95
Beetroot cured salmon, prawn timbale, smoked mackerel, horseradish cream	£6.50
Potted confit of pommery scented chicken, crostini, hazelnut dressing	£5.50
Baked Camembert, thyme & honey shallots, bread & celery [2 to share]	£9.95
Tart of local asparagus (when available) avocado, poached duck egg, Rutland rapeseed oil	£5.95

MAIN COURSES

Pan fried fillet of sea bass, squash risotto, tiger prawns , roast chorizo	£13.95
Lamb trio- rump, cutlet & shoulder pie, fondant potato, merlot jus	£17.50
Burgundy beef pie with flaky pastry, peas à la Français, hand cut chips	£13.50
Chicken Caesar salad – pan fried free range chicken with a salad of anchovies, croutons, Bacon & parmesan	£12.95
Gressingham duck breast, bubble & squeak mash, peppercorn sauce	£16.95
Grasmere pork fillet, black pudding, sage & onion crushed new potatoes bacon crackling	£14.50
Handmade vegetarian specials of the day, choice of 2, please ask!	£13.50
1050 ale battered Grimsby haddock, hand cut chips, peas a la francais	£12.95
Sirloin steak – 8oz garni – tomato, mushrooms, shallots, handcut chips	£18.95
Fillet steak – 8oz garni – tomato, mushrooms, shallots handcut chips	£22.95
Choice of sauces, chef's peppercorn or Stilton fondue	

SIDES

dressed salad £2.95	Potato of the day £2.95	Vegetable selection £2.95
Hand cut chips £3.45	Extra bread basket £1.75	

The menu featured above is only representative and content and prices may change due to seasonality.
We are happy to email our current menu to clients wishing to pre order as required.



SAMPLE DINNER MENU CONTINUED

DESSERTS ALL £5.95

Creme brûlée, raspberry vacherin ,shortbread

Trio of chocolate – brownie, peanut butter ice cream, pannacotta

Sticky toffee pudding, toffee ice cream, hot butter scotch sauce

Brown sugar banoffee pavlova - banana Ice-cream, toasted banana, toffee sauce

Rhubarb & vanilla cheesecake, ginger biscuit crumb, honey ice cream

Vanilla pod ice cream sundae, almond brittle & wafers

Spiced pear, boozy village blackberries, orange sorbet

Slate of fine cheeses, chutney, biscuits celery and grapes

Full range of Illy barrista coffees, fine twinings tea , liqueurs and dessert wines , please ask

Please let us know if you have any food allergies or dietary requirements. We are happy to help!

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