



JJ'S OPENING MENU

AVAILABLE FOR LUNCH AND DINNER

MON - SAT

APPETISERS

CELERIAC REMOULADE

With crumbed stilton and tossed leaves £4.50

SLICES OF HOME CURED SALMON

On toasted focaccia bread, sour cream, rocket and pickled dill cucumber £6.

TOSSED LEAVES WITH MEDITERRANEAN POTATO SALAD

Made with olives, sun dried tomatoes spring onions and vinaigrette £4.50

CALAMARI FRITTI

Served with Allioil £7

PULLED PORK ROLL

A crispy wrap encases sussex pulled pork shoulder and BBQ sauce £7

BRIE PANE

Deep fried wedges in crisp panko crumb , sweet chilli sauce on homemade slaw £6.50

WELSH RAREBIT

Bacon or cherry tomato topped £6.50

SALADS

JJ'S TUNA SALAD

Chunks of pan fried yellowfin tuna, served on a bed of tossed mix leaf, french beans, cherry tomatoes and topped with a soft boiled, free range egg £13

CLASSIC CAESAR SALAD

Crunchy baby gem tossed with caesar dressing with croutons, parmesan shavings and anchovies. Add your choice of grilled chicken breast, pan fried salmon fillet or grilled halloumi cheese £12

CAPRESE SALAD

Sliced mozzarella cheese on a bed of sliced beef tomatoes, scattered with fresh basil, oregano and virgin olive oil £9

SUPERFOOD BOWL

Quinola, puy lentils, baby spinach, blanched kale and a scatter of pomegranate seeds. Dressing of honey and balsamic vinegar £8

Add grilled breast of chicken or smoked mackerel or halloumi cheese for £3

GRAZING PLATTERS TO SHARE

PLATTERS ARE FOR TWO DARLING, BUT IF YOU WANT IT JUST FOR 1 LET US KNOW!

BASKET OF HOMEMADE AND ARTISAN BREADS

Marinated spanish olives, hummus, harissa and sun dried tomatoes in olive oil £11

IBERICO BOARD

Serrano ham, sliced chorizo, manchego cheese and san simon smoked cheese, remoulade of celeriac and breadsticks £22

MIX FISH PLATTER

Whole king prawns, langoustine, squid, fillets of sea bass or bream, fresh sardines, served with samphire, allioli and home fries £36

GRILL BOARD

(A vegetarian's nightmare!) Trio of cumberland, morcilla and spiced chorizo sausages on golden onions, 300g sirloin steak, half a grilled free range chicken, sussex pulled pork accompanied with triple cooked chips, coleslaw and a choice of red wine or peppercorn sauce. £36

PLANT BASED BOARD

A lavish selection of grilled and marinated mediterranean and english vegetables, balsamic onions, roasted sweet peppers, baba ganoush and harissa, garlic and olive oil toast £28

ADD-ONS FOR THE HUNGRY

Home fries, matchstick fries, artisan bread basket, bowl of mixed salad with 5 bean salad and coleslaw, broccoli with pine nuts, mixed greens with leeks. £3.50 each.

CLASSIC DISHES

JJ'S ULTIMATE BURGER CHOICE

Best quality westbourne bakery wholemeal bap; lettuce, beef tomato mayo and a gherkin served with home fries and sauces - £14

Choose from:

6 oz pure ground beef burger

6 oz pulled pork teriyaki patty

JJ's own spicy bean burger

Crispy Jonny chix burger

ouze with melted cheddar, stilton or add bacon for £1.50

HAND CARVED GAMMON HAM

Home fries, fried egg topping and peas or baked beans - £12

INDIVIDUAL COTTAGE PIE

with fresh vegetables and gravy or baked beans - £12

BREADED WHOLETAIL SCAMPI

Home fries, peas and tartare sauce - £12

LARGE FISH AND CHIPS

Mushy peas, tartare sauce and westbourne bakery bread and butter £12 or a small plate for £8

FRESH MUSSELS

In a cream and white wine sauce with fries £13 or smaller naked portion as starter for £7



SWEET TOOTH CHOICES

LUXURY BREAD AND BUTTER PUDDING

With crushed raspberries & sultanas plumped with brandy and served with custard sauce £7

ETON MESS

Melt in the mouth meringue, whipped double cream, crushed berries and raspberry coulis £7

CHOCOLATE BROWNIES

Made with love and 70% cocoa solids, served with custard or warm chocolate sauce £7

BANANA SPLIT

With judes vanilla ice cream, raspberry jelly, fresh fruits and chantilly cream £7

ICE CREAM

Judes ices by the scoop £3.50 each

FRESH, DELICIOUS PASTRIES

Available from the deli counter