

# LUNCH MENU

## Homemade Soup of the Day

*With Artisan bread*

4.95

## Fresh Shellfish Soup

*With garlic mayonnaise croutons*

8.95

## Famous Jolly Fisherman Crab Sandwich

*On artisan bread*

7.95

## Duck Confit Sandwich

*With fresh pickles on Artisan bread*

6.95

## Local Oak Smoked Salmon and North Sea Prawn Sandwich

6.95

## Open Toasted Free Range Chicken and Avocado Sandwich

6.95

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## SOMETHING MORE

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## North Shields landed Haddock Fish and Chips

*Homemade tarter sauce and hand cut chips*

11.95

## 21 Day Aged Rump Steak

*French fries and garlic butter*

9.95

## Classic Ploughmans

*Local ham and cheeses with luxury chutneys and artisan bloomer*

8.95

## Shetland Thai Mussels

10.95

## Shetland Classic Mussels Marinière

10.95

## Jolly's Seafood Platter

*Classic smoked salmon, beetroot cured salmon, herring role mop,  
smoked Mackerel pate, prawn Marie rose and bloomer*

10.95

## Hand Foraged Wild Mushroom Omelette

*With French fries, salad, mushroom syrup*

8.95

PLEASE SEE OUR DAILY SPECIALS BOARD FOR FRESH CATCH OF THE DAY!!!



# A LA CARTE MENU

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## STARTERS

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### Homemade Soup of the Day

*With artisan bread*

4.95

### Venison Carpaccio

*Pickled heritage beetroot, horseradish cream*

9.95

### Slow Cooked Hens Egg

*With summer veg and truffle*

6.95

### Local Smoked Mackerel Patè

*On Artisan toast, homemade date chutney*

6.95

### Braised Pig Cheeks

*Langoustine crispy salad*

9.95

### Cured Salmon

*Caviar Fennel avocado cream*

8.95

### Heritage Tomato and Mozzarella Salad

5.95

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## MAINS

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### Smoked Haddock and Leek Fish Cakes

*With fish cream seaside salad*

15.00

### Rock Pool Local Seafood and Sea Vegetables

*With shellfish Consommé*

19.00

### Halibut Fillet

*With smoked salmon braised veg and horseradish sauce*

21.00

### Grilled Aged Rib Eye Steak

*With hand cut chips and garlic butter*

22.00

### Roasted Sole

*With seaweed butter, brown shrimp and samphire*

Market Price

### Northumberland Lamb Rump

*Slow cook bell salt baked Kohlrabi*

18.00

### Slow Cooked Beef Entrecôte

*With burnt carrots, homemade corn beef, Madeira sauce*

18.00

PLEASE SEE OUR SPECIALS BOARD FOR DAILY CATCH AND MORE!

