

AMERICAN PANCAKES

Pancake stack with maple syrup & yoghurt (v)	5
Pancakes, smoked streaky bacon, maple syrup	6.5
Pancakes, banana, strawberries, blueberries, yoghurt, maple syrup & toasted hazelnuts (v)	6.5
Pancake stack with jam & Chantilly cream (v)	5.5

BIG PLATES

Grilled beef burger, 'house dressing', brioche bun, chips, tomato & baby gem	11.5
Moving Mountains B12 burger, chips, tomato & pickle (vv)	11.5
Make it dirty – Jackfruit bbq pulled pork / vegan cheese 1.5 each	
Pan-fried sea bream, green beans, cauliflower, courgette & quinoa with ponzu dressing	14.75

SIDES

Sourdough toast, per round (vv)	2
Chips (vv)	3.5
Baked beans (vv)	2.5
Hickory beans (vv)	2.5

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v=vegetarian vv=vegan gif=gluten ingredient free
If you have a food allergy or intolerance please speak to a member of our staff before ordering.
A full allergen menu is available.

EGG-CETERA

TWO BURFORD BROWN EGGS & SOURDOUGH TOAST	
Benedict – Honey roast ham & hollandaise	8
Florentine – Spinach & hollandaise (v)	7.5
Mexican – Chargrilled chorizo, guacamole & chipotle hollandaise	8.5
Royal – Smoked salmon & hollandaise	9.5
Greek – Grilled halloumi, red onion marmalade & black olive hollandaise (v)	8.5
AVOCADO & TOAST	
Smashed avocado on sourdough with sumac, roquito chilli & tomato salsa (v)	6
Add poached Burford Brown egg 1 each	
THE JAM TREE CHICKEN WAFFLE	
Southern fried chicken, crispy bacon, fried egg & maple syrup	12.5
HUEVOS RANCHERO	
Two fried eggs, maple glazed bacon, BBQ pulled pork, hickory baked beans & potato hash on tortilla with guacamole	11.5
FULL ENGLISH BREAKFAST	
Two Burford Brown eggs any style, maple glazed bacon, pork sausage, black pudding, chestnut mushrooms, roasted plum tomato, baked beans & sourdough toast	13
VEGAN BREAKFAST	
Ackee scrambled eggs, vegan sausage, sautéed spinach, chestnut mushrooms, cabbage, red onion & potato hash, baked beans & toast (vv)	12.5
EXTRAS	
Add an egg / mushrooms / tomato 1 each	
Add bacon / grilled halloumi / sausage / black pudding 2 each	

ROASTS

SUNDAY

All served with Yorkshire pudding, roast potatoes, lemon, maple & thyme roasted carrots & parsnips, smashed swede, kale & broccoli

28-day aged roast Sirloin of beef , horseradish cream	15.75
Roast chicken , with paprika, sage & lemon rub, pigs in blanket & chicken gravy	13
Herb roasted leg of lamb with mint sauce	14.5
Squash bake with beetroot, chickpea, couscous, sun blush tomato, cashew, herbs & melted vegan Cheddar (vv)	13.5

Enjoy two of our delicious roasts and a bottle of wine for just 40.00!

Choose any of our roasts, then pair with one of the below:

Cuvée Des Viognier Rouge , France, 12.5%
Monte Verde, Merlot Rosé , Central Valley, Chile, 13%
Cuvée des Viognier Blanc , Colombard, France, 12.5%

DESSERTS

Pear & blackberry crumble with oats, golden syrup & almond topping, vanilla custard (v)	5.5
Sticky toffee & date pudding , toffee sauce, peanut & chocolate ice cream (v)	5.5
Chocolate sundae with vanilla & strawberry ice cream, toasted almonds & Chantilly cream (v, gif)	6
Vegan Ice cream , per scoop	1.5
Strawberry & yuzu / Hazelnut & rose water / Chocolate & peanut	