BANJO ALLERGEN MENU														
		Containing	eans					S	7	luts	ţ	Sesame Seeds		14. Sulphur Dioxide
	1. Celery	2. Cereals Gluten	3. Crustaceans	4. Egg	5. Fish	6. Lupin	7. Milk	8. Molluscs	9. Mustard	10. Tree Nuts	11. Peanuts	12. Sesam	13. Soya	14. Sulphu
BREAD and APPETISERS	1													
Italian marinated olives														
Almond and cashew nuts										~				
Basket of continental breads		 Image: A second s					✓							~
Toasted gluten-free bread				✓			✓							
FIRST COURSES				T		T	T	T						
Chilled Jersey Rock oysters								✓						 Image: A start of the start of
Jersey Rock oysters - butter sauce							✓	✓						 Image: A start of the start of
Sweet potato, red lentil & coconut soup													✓	
Asparagus, Hollandaise sauce				✓			✓							 Image: A second s
Asparagus, vinaigrette sauce									~					 Image: A second s
Roast beetroot salad							✓		~					 Image: A second s
Jersery crab cakes		 Image: A set of the set of the	~	✓								✓	✓	 Image: A second s
Tuna salad					✓				✓			✓	✓	 Image: A start of the start of
Pigeon	✓						✓						✓	 Image: A start of the start of
Asparagus and crab			✓											
Seared beef carpaccio				~			~		 Image: A start of the start of				✓	 Image: A set of the set of the
Seared scallops							~	~	~				✓	~
Tempura-style king prawns			✓		 Image: A start of the start of				 Image: A start of the start of				✓	 Image: A set of the set of the
Burrata & black truffle tortelloni	✓	 Image: A start of the start of		~			~		 Image: A start of the start of	✓				~
Burgundy snails		 Image: A start of the start of					~	~					✓	 Image: A set of the set of the
Vietnamese duck salad												✓	✓	
Middle Eastern salad												×	✓	 Image: A second s
Scottish smoked salmon	✓	 Image: A second s		~	✓		~		 Image: A second s					 Image: A start of the start of
SALADS														
Caesar salad		✓		~	~		~		~					~
Chicken Caesar salad		 Image: A start of the start of		~	✓		~		~				✓	 Image: A start of the start of
King prawn Caesar salad		×	~	×	×		~		~				✓	 Image: A second s
Spring salad									~					 Image: A start of the start of
Spring salad, add goats' cheese							✓		~					~
Spring salad, add grilled chicken									✓				✓	~
Spring salad, add king prawns			✓						✓				✓	×
Tuna salad					✓				~			✓	✓	~
VEGETARIAN														
Thai spiced cauliflower	✓												✓	
Roast butternut squash	✓									✓			✓	~
Grilled vegetables							~		~				✓	~
GRILLS and MEATS	-			-		-	-			-	-		-	
Rib-eye 220g									✓				✓	~

BANJO ALLERGEN MENU														
		Containing										(0		de
		ntai	SL							10		Sesame Seeds		14. Sulphur Dioxide
		s Co	Crustaceans					CS	ō	10. Tree Nuts	Its	ne S		ur D
	ery	Cereals uten	usta	0	_	in	\prec	sullus	Istar	ee [anu	san	Soya	hqlu
	1. Celery	2. Cere: Gluten	Cri	4. Egg	. Fish	6. Lupin	7. Milk	8. Molluscs	9. Mustard	О. Т ₁	11. Peanuts	12. Se	13. Sc	4. Sl
Sirloin 240g	<u> </u>		с. С	4	Ъ.	9	7	00	6 ✓	-		-		
Fillet 200g									✓				✓	✓
Tomahawk steak rib									✓				✓	 ✓
Served with watercress									✓					✓
Peppercorn sauce	✓	 Image: A start of the start of			✓		✓						✓	✓
Blue cheese sauce		✓					✓		✓					✓
Béarnaise sauce				✓			✓							✓
Garlic butter							√							✓
Chimichurri sauce														 Image: A second s
Chicken Holstein		✓		✓	✓		√						√	
Duck breast	✓	 Image: A second s			✓		 Image: A second s						~	 Image: A start of the start of
Blue cheese and bacon burger		✓		✓	✓		✓		✓				✓	✓
Indonesian beef curry					 Image: A second s				 Image: A second s				 Image: A second s	
FISH				1	1									
Haddock				✓	✓		✓		✓				✓	✓
Goan coconut king prawn curry			✓						✓				✓	✓
Monkfish scampi		✓		✓	✓				✓				✓	✓
Thai baked bass					✓					✓		~	✓	
Crab taglierini ribbon pasta		~	✓	✓			✓							
SIDES				1	1									
Chips													√	
Truffle chips							✓ 						✓ ✓	
Roast sweet potato wedges													~	
Jersey Royals grown by Master Farms							✓ ✓							
Seasonal green vegetables Escarole							•		 ✓ 					✓
Spinach - steamed									•					•
Spinach - buttered							 ✓ 							
Rocket salad							· ·		✓					✓
Mashed potatoes							· ✓							
Creamed sweet corn	✓						✓						✓	 ✓
CHILDREN'S MENU	<u> </u>			I	I	I	I	I	I	I	I	I	I	L
Crispy tempura-style prawn			✓	✓					✓				✓	✓
Battered fish of the day				✓	✓		✓		✓			<u> </u>	✓	✓
Grilled daily fish special					✓		✓						✓	
Mini beef burger		~		✓			✓		√				✓	✓
Grilled chicken fillets		✓					✓						✓	
Minute sirloin steak							√						√	✓
Linguine		 Image: A second s		 Image: A set of the set of the			~						~	

BANJO ALLERGEN MENU														
	1. Celery	2. Cereals Containing Gluten	3. Crustaceans	4. Egg	5. Fish	6. Lupin	7. Milk	8. Molluscs	9. Mustard	10. Tree Nuts	11. Peanuts	12. Sesame Seeds	13. Soya	14. Sulphur Dioxide
PUDDINGS					T	1			1		1	1	r	
Rhurbarb and apple crumble		✓		√			 ✓ 			✓				
Sticky toffee pudding				✓			~							 ✓
Toffee pecan ice cream				✓			✓			✓			✓	
Dark chocolate bomb				✓			~						✓	
Mascarpone and vanilla tart		✓		✓			✓							✓
Vanilla crème brûlée		✓		✓			√							
Seasonal fruits and berries														
Café gourmand		✓		✓			~			 Image: A start of the start of		~		
Ice cream		 Image: A second s		 Image: A second s			~			 Image: A start of the start of				
Sorbet - almond biscotti		✓		✓			✓			✓				
Ice cream (without biscotti)				✓			✓			✓				
Sorbet (without biscotti)														
Beauvale blue cheese	✓	✓		✓			✓		✓	✓				✓
Clara goats' cheese	✓	✓		✓			✓		✓	✓				✓
Kaltback Swiss cow's cheese	✓	✓		√			\checkmark		✓	✓				✓
Old Winchester English cow's cheese	✓	✓		✓			✓		✓	✓				✓
BAR MENU (dishes available on à la ca	rte me	enu ai	re lis	ted o	on the	e oth	ier pa	ages)	•		•			·
Ham baguette & a mug soup		✓					✓		✓				✓	✓
Wiltshire ham baguette		✓					✓		✓					
Open Scottish smoked salmon sandwich		✓		✓	✓		✓		✓					✓
Prawn cocktail on toast		✓	✓	✓			✓		✓	1		1		✓

= contains allergen

= contains ingredient with label that indicates may contain

allergen.

List of allergens for specials are printed on the back of the specials menu available when you dine.

We recommend that guests with severe food allergies choose a complete dish off this allergen menu so they can check it does not contain the relevant allergens. We have an allergy policy and do our best to reduce the risk of cross-contamination but we cannot guarantee that any of our dishes are free from allergens. Guests with severe allergies are advised to assess their own level of risk and we do not accept any liability in this respect. Whilst modifications may seem easy to accommodate, please understand when they are declined as they may impact on the efficiency of service to others or be impossible due to elements of the dish being prepared.

Further information can be found at jprestaurants.com/news/food-allergy-policy