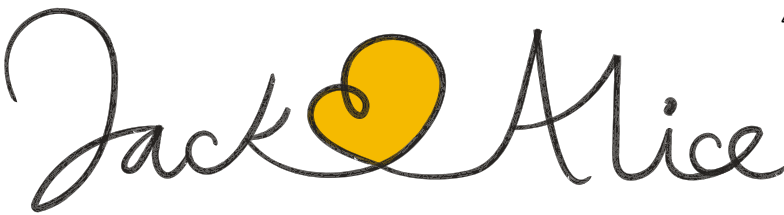


AVAILABLE
MONDAY – SATURDAY 9AM – 5PM
SUNDAY 10AM – 5PM



40 Packhorse Rd Gerrards Cross SL9 8EB	51 High St Tring HP23 5AG	14-15 Buttermarket Thame OX9 3EP
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DAYTIME MENU

ALL DAY BRUNCH

Jack’s breakfast Bacon, poached eggs, roasted tomatoes, mushrooms, beans and buttered toasted sourdough	9.20	Add to your brunch 2 rashers of bacon 1.80 Avocado 2.50 Grilled halloumi 3 slices 2.30 2 poached eggs 2.40 Mushrooms 1.60 Smoked salmon 2.50	Pancake fruit stack Triple stack of buttermilk pancakes, Greek yogurt, blueberry compote, berries and maple syrup (v)	7.50
Vegetarian breakfast Halloumi, smashed avocado, poached eggs, mushrooms, roasted tomatoes and buttered toasted sourdough (v)	8.90		Homemade loaves Banana bread or chocolate and courgette (v) Served warm, with Greek yogurt and berry compote	6.20
Alice’s eggs benedict Poached eggs, Leicestershire kettle ham and hollandaise served on toasted muffin	7.80		Granola Served with milk or yogurt and fresh fruit (v)	4.90
Farmhouse bacon sandwich 3 rashers of bacon, roast tomato, mushrooms and brown sauce on sourdough bread	5.90		Toast, scone or croissant Served with butter and jam (v)	2.50
Smashed avocado, feta and dukkah On buttered toasted sourdough (v)	7.20		Poached eggs on toast Two poached eggs on buttered toasted sourdough (v)	4.95
Purple eggs and smoked salmon Poached eggs, purple basil pesto, smoked salmon, roasted tomato on buttered toasted sourdough	8.50		Filled croissants Ham and cheddar 4.20 Roasted tomato and halloumi (v) 4.80 Smoked salmon and cream cheese 5.20	

SANDWICHES AND FLATBREADS

Chicken Caesar baguette Baby gem, chicken, bacon and Caesar dressing, served with root crisps	6.90
Houmous, artichoke and tomato baguette Caramalised onion houmous, artichoke, roast tomato, olives, carrot tapenade, served with root crisps (v)(ve)	6.50
Smoked salmon flatbread Smoked salmon, beetroot, peas, cream cheese, pea shoots, with parsley and lemon dressing	8.50
Duck flatbread Pulled Asian style duck, spring onions, carrot and cucumber ribbons, pomegranate seeds	8.20
BBQ pulled pork toastie Pulled pork, cheddar cheese and BBQ sauce, served with root crisps and pea shoots	7.20
Mozzarella and tomato toastie Mozzarella, beef tomato, red pepper tapenade, served with root crisps and pea shoots (v)	6.20

LIGHTER DISHES

Carrot, ginger and coconut soup Served with artisan bread and butter (v)(ve)	5.50
Handmade prawn and cod fishcakes Served with hollandaise, poached egg and pea shoots	8.80
Mezze board Olives, grilled halloumi, caramelised onion houmous, homemade tzatziki, red onion, feta and tomato salad served with warm flatbread (v)	10.80
Quiche of the day Served with a choice of salad garnish (see options below)	7.80
Jack and Alice lunch board Little Jack Horner’s sausage roll, Winterdale Shaw cheddar, celery, tomato chutney, apple, grapes, and sourdough bread Vegetarian sausage roll available (v)	8.70
Paté Choose from smoked mackerel paté or red lentil and sun dried tomato paté (v)(ve) Served with pickled veg and toasted baguette	
One paté	5.50
Two patés	8.90

SALADS

Alice’s farmhouse salad Heritage tomato, cucumber, red onion, olives and new potatoes, with a herb dressing (v)(ve)	7.20
Artichoke, roast pepper and supergrain salad Kasha, Freekeh, roast pepper, artichoke, sun dried tomato and smoked red pepper dressing (v)(ve)	7.50
Caesar salad Baby gem, croutons, Caesar dressing, parmesan and anchovies	7.00

Add to your salad			
Chicken breast	3.00	Feta	2.30
Grilled Halloumi – 3 slices	2.30	Baked salmon fillet	5.00
Avocado	2.50	2 poached eggs	2.40

Please see our seperate menu for desserts and homemade cakes

Please ask to see our gluten free menu.
All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Allergen information for food and drink is available upon request. (v) vegetarian (ve) vegan.

COFFEE & TEA

COFFEE

	Reg	Large
Flat white	2.80	
Espresso	1.80	2.20
Americano	2.20	2.70
Macchiato	1.90	2.40
Latte / Cappuccino	2.70	3.10
Mocha		3.50
Cortado	2.35	
Add a flavoured syrup		0.50
Hot chocolate		3.00
With marshmallows and cream		3.50

LOOSE LEAF TEAS

Breakfast / Earl Grey / Lemon & ginger / Green / Moroccan mint / Chai / Decaf black tea	2.50
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SOFT DRINKS

Coca-cola/ Diet coca-cola	330ml bottles	2.40
Still water/ Sparkling water		1.80
Fentimans ginger beer		2.70
Fentimans Victorian lemonade		2.70
Luscombe elderflower bubbly		3.20
We Made still lemonade		3.00
We Made raspberry and lemon		3.00
Orange juice/ Apple juice		3.00
Super green smoothie		3.75
Kale, spinach, pear, apple, lemon, kiwi, broccoli, banana		
Super blue smoothie		3.75
Blueberry, blackcurrant, beetroot, strawberry, kale, orange and apple		

BELLINIS

Wild strawberry	Fragola liqueur, Millesimato sparkling wine	6.00
Rhubarb	Rhubarb liqueur, Millesimato sparkling wine	6.00
Peach	Peach liqueur, Millesimato sparkling wine	6.00
Blackberry	Blackberry liqueur, Millesimato sparkling wine	6.00

BEER & CIDER

	380ml	Pint
Angelo Poretti draught	3.50	4.90
A pale blonde pilsner-style lager ABV 4.8%		
Bottles		
Modelo lager	Mexico, 33cl ABV 4.5%	4.50
Westons oak conditioned cloudy cider	50cl ABV 4.5%	5.80
Camden Hells	33cl ABV 4.5%	4.90
Camden Pale Ale	33cl ABV 4%	4.90
Cans		
From our friends in Gerrards Cross, brewed in Sussex, vegan and naturally cloudy craft beer		
Lost Pier APA	Classic American Pale Ale, 33cl 5% ABV	4.80
Lost Pier Beach Session	dry but with a fruity finish 33cl 4% ABV	4.60

We also stock a seasonal range of beers from local breweries
Please ask a member of the team for the current selection

www.jackandalice.co.uk

WINES & SPARKLING

The Jack and Alice wines have been specially selected to match our homely environment: easy-going, laid-back and full of character.
The wines can be enjoyed on their own but are also great with our fabulous food.
We hope you like them as much as we do...

WHITE

	175ml	250ml	carafe 500ml	BOTTLE
Jack Reserve Blanc Pays d'Oc, South of France	4.80	6.70	13.20	19.50
Dry and crisp highlighted with floral notes				
Pinot Grigio Tourista della Italia Chile	4.40	6.20	12.20	18.00
Great concentration of light citrus and tropical fruit				
Viognier, Domaine Preignes Le Vieux France	5.20	7.40	14.60	21.50
A honeyed, spiced and an attractive richness, a great Chardonnay alternative				
Picpoul de Pinet, Reine Juliette Languedoc, France	5.80	8.20	16.20	24.00
The Languedoc's answer to Chablis, cultivated so close to the sea, you can taste the salinity				
Winchester Sauvignon Blanc Marlborough, New Zealand	6.30	9.00	18.50	26.50
Vibrant tropical fruit with a clean elegant finish				
White Rioja, Cuna de Reyes Spain	6.90	9.60	19.00	28.00
A refreshing and well balanced white that sips well and is great with food				
Gavi Viste del Lemme Italy	7.40	10.30	20.20	30.00
A great balance of fresh acidity and mineral notes from the foothills of Northern Italy				

ROSÉ

Villa Real Douro Rose	5.40	7.50	14.80	22.00
The flavour is fresh & full of ripe, juicy fruit				
Greg & Juju Rose	5.90	8.20	16.20	24.00
Silky, delicate and refreshing. In other words, a rosé to help solve the world's problems				
Rose Paradis, Domaine Preignes Le Vieux France	6.20	8.90	17.60	26.00
This wine truly is paradise - a fresh and elegant drop				

RED

Alice Reserve Rouge Pays d'Oc, South of France	4.80	6.70	13.20	19.50
Light bodied but rich with fruits of the forest				
Casa Lia Pinot Noir Chile	4.40	6.20	12.20	18.00
Light and fruity with a savoury edge				
Carignan Reine Juliette France	5.40	7.50	14.80	22.00
This has lots of soft & smooth deep red fruit & a touch of spice. Delicious!				
Bajo Montepulciano d'Abruzzo Italy	5.70	8.10	16.00	23.50
If you could bottle Christmas it would probably taste like this				
Tres Reyes Tempranillo Syrah, Toledo Spain	6.20	8.90	17.60	26.00
A great new addition from central Spain. Great balance of fruit & acidity, have with or without food				
Malbec Casa Juanita Argentina	6.90	9.60	19.00	28.00
This is a great all rounder - amazing with food or on its own				
Retief Goosen The Goose Cabernet Sauvignon	7.80	11.00	21.50	32.00
South Africa				
The grapes are grown on higher ground near the ocean giving great deep fruit concentration, balanced structure & a real pleasure to drink!				

SWEET

Sweet Picpoul Beauvignac le Moelleux Languedoc, France	5.70	8.10	16.00	23.50
Fresh and fragrant, versatile, great aperitif or food match with cheese or dessert				

SPARKLING

	125ml	BOTTLE
Millesimato Extra Dry Spumante Le Contesse, Italy	4.80	26.00
From our Prosecco producer, fresh and lively with notes of freshly sliced pear		
Skinny Fizz	5.20	28.00
At only 56 calories per glass (40% less than extra dry prosecco and 90% less sugar) how does it taste so good?		
Rosa Delicata, Sparkling Rosé Treviso Italy		28.00
When you mix bubbles and roses it is always a good result		
Veuve Cliquot Yellow Label Brut NV Champagne		60.00
The classic fizz		

Jack & Alice SUMMER DRINKS

	GLASS	JUG
Pimms	4.50	12.50
The quintessential British summer drink. Topped up with lemonade, and garnished with cucumber, orange, strawberry and mint.		
Paloma	7.50	18.00
Spanish for "Dove", this refreshing drink was created by the owner of La Capilla, in Tequila, Mexico. Tequila, grapefruit juice, simple syrup, lime juice and topped with soda.		
Sangria	5.90	16.00
From a secret family recipe of our resident Spaniard Mr Alex Cabot.		

See our separate menu for our full range of summer cocktails