






Number 25

→ Evening Menu ←

Number 25 is available for Private & Weekend Hire for your special event, ask staff for more information

Please inform your server of any allergies before placing your order as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes. Burgers are cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness. An optional service charge of 12.5% will be added to your bill.

 Suitable for vegetarians  No gluten containing ingredients  Dairy free  Suitable for vegans  Contains nuts

www.jamies.london

Antipasti per Person 8.50 (V)

Caperberries, Poponcini peppers, balsamic onions, green Gordal olives with Pinzatelli bread sticks, ciabatta & a Trio of dips – black olive tapenade, red pesto & houmous

Whole Baked Camembert 11.00

Warm camembert with caramelised onions & thyme served with toasted ciabatta

Treat Yourself!

Glass of Veuve Clicquot (125ml) 11.50

→ *Small Plates* ←

Green Gordal Olives	(DF)(GF)(V)	4.00	Chicken Liver Pâté	6.00
Olives & Salami	(DF)	9.00	<i>Smooth pâté with fig & date chutney & warmed brioche</i>	
<i>Gordal olives, Norfolk mustard salami with Pinzatelli bread sticks</i>			Salt & Black Pepper Scampi	5.50
Mini Cumberland Sausages		5.50	<i>With tartare sauce</i>	
<i>In wholegrain mustard & honey sauce</i>			Smoked Salmon	8.00
Quails Eggs	(V)(GF)	5.00	<i>Scottish Salmon, horseradish crème fraiche dressing with buttered granary bread</i>	
<i>Shell on quails eggs with celery salt</i>			Tempura Prawns	5.50
Pork Pie		7.00	<i>With sweet chilli dipping sauce</i>	
<i>With piccalilli</i>			Skin-on Fries	(V) 3.50
			Onion Rings	(V) 3.50

→ *To Share* ←

Trio of Dips 7.00 (V)

Houmous, black olive tapenade, red pesto with ciabatta

Antipasti Platter 27.00

Norfolk mustard salami, chorizo sausage, Prosciutto wrapped bread sticks, Black Bomber cheddar, caperberries, Poponcini peppers, green Gordal olives & balsamic onions with toasted ciabatta

Number 25 Platter 30.00

Mini honey mustard Cumberland sausage, chicken liver pâté, salt & pepper scampi, tempura prawns, houmous & flatbread with English mustard, ketchup, red onion chutney & tartare sauce

Cheese Plate (V)

Black Bomber cheddar, Cenarth Brie, Hartington Stilton, fig & date chutney, celery, grapes & crackers
Small 10.00 / large 20.00