JACK'S

MEET · DRINK · DINE

ABOUT JACK'S

We believe food is so much more than fuel. Breaking off to eat - even for a snack or a quick lunch before you're on the move again - is an opportunity to pause, reflect and get some breathing space. So why settle for anything less than fresh and flavour-some just because you're travelling?

At Jack's, we're all about great food served with style in a relaxed setting and we're anything but laid-back about our mission to help you take it easy. Think polished but casual; think high standards with no airs and graces. Put simply, Jack's is airport dining done well - surprisingly well, you might say.

COCKTAILS

Mojito £13.95
Bacardi rum, lemon juice, sugar syrup, soda water

Strawberry Daiquiri 13.95
Havana club rum, lime juice, sugar syrup

Margarita 13.95
Olmeca silver tequila, triple sec, lime juice, sugar syrup

Old Fashioned 13.95
Jim Beam whiskey, angostura bitters, sugar

Cosmopolitan 13.95
Absolut vodka, cranberry juice, lime juice, sugar syrup

Amaretto Sour 13.95
Amaretto, lime juice, sugar syrup

Black Russian 13.95
Absolut vodka, kahlua

Pimm's 13.95
Pimm's, lemonade, fresh fruit

Expresso Martini 13.95
Absolut vodka, kahlua, expresso shot

Caipirinha 13.95
Cachaça, lime juice, sugar syrup

Sangria 13.95
Fresh cut fruits, Brandy, red wine

Belo 747 13.95
Jack's signature cocktail created by our own bartender. Gin, triple sec, cranberry juice, lime juice, sugar syrup, mint leaves, fresh strawberries

Negroni 14.95
Beefeater gin, Campari, Martini Rosso

Mimosa 14.95
Prosecco, orange juice

Aperol Spritz 14.95
Aperol, prosecco, dash soda

MOCKTAILS

Shirley Temple 6.95

Sunrise 6.95
Orange, Pineapple, grenadine

Virgin Sangria 7.95
Mixed fruits and non-alcoholic red wine

Virgin Mojito 6.95

Virgin Piña Colada 6.95

Virgin Mary 6.95

Strawberry Cooler 6.95
Fresh strawberries, fresh rosemary leaves, lime juice, lemonade

Raspberry Iced Tea 6.95

Violetta 7.50
Our own award winning mocktail. Passion fruit syrup, lime juice, blueberries, fresh rosemary, ginger ale

TAP WINES

Sustainable, Vegan, HVE3 (High Environmental Value), packaging free

	175ml	*250ml*	*500ml*
225 Damien Barton & Benjamin Joyeux (White) Sauvignon Blanc | Bordeaux, France	8.95	10.95	20.95
225 Damien Barton Benjamin Joyeux (Red) 60 % Merlot, 20 % Cabernet Franc, 20% Cabernet Sauvignon | Bordeaux, France	8.95	10.95	20.95

RED WINES

	175ml	*250ml*	*Bottle*
La Campagne Cabernet Sauvignon | Italy	8.95	10.95	29.95
Élevé Pays d'Oc Malbec | France	8.95	10.95	29.95
Vinuva Montepulciano d'Abruzzo DOC | Italy			32.95
Vina Pomal Rioja Crianza | Spain			34.95

WHITE WINES

	175ml	*250ml*	*Bottle*
Antonio Rubini Pinot Grigio | Italy	8.95	10.95	29.95
La Campagne Chardonnay | France	8.95	10.95	29.95
Petit Ronde Picpoul | France			32.95
Roots by Wilhelm Weil Riesling | Germany			34.95

ROSÉ WINES

	175ml	*250ml*	*Bottle*
Antonio Rubini Pinot Grigio Rose | Italy	8.95	10.95	29.95
Solstice Zinfandel| Italy	8.95	10.95	29.95

CHAMPAGNES & SPARKLING WINES

	Glass	*Bottle*
Galanti Rosé Italy	11.95	38.95
Galanti Prosecco Italy	11.95	38.95
Pommery Brut Royal NV Champagne, France		60.95

ALCOHOL-FREE WINES

	175ml	*250ml*	*Bottle*
Torres Natureo (red) Syrah | Spain	6.45	8.45	24.50
Torres Natureo (white) Muscat | Spain	6.45	8.45	24.50

Our wines are carefully selected to complement our food to perfection. All our wines come from European countries to reduce airmiles

BITES

Marinated Spanish Olives GF, V £5.00
297 KCAL

Rustic Bread V £5.45
Olive oil, butter 659 KCAL

Charred Padron Peppers GF, VG £5.45
Rock salt, lime 72 KCAL

Crispy Chicken 65 H £8.00
Lemon mint yoghurt dressing 491 KCAL

Hummus V, VG £5.00
Flatbread 644 KCAL

LET'S START

Roasted Parsnip & Parmesan Soup V £7.00
Bread & butter 419 KCAL

Steamed mussels £10.45
Garlic and white wine broth 155 KCAL

Parma Ham Melon £10.45
Honey mustard dressing, rocket leaves 376 KCAL

Avocado Flatbread V £7.45
Freshly baked dough, topped with our signature garlic butter, tomato, fresh avocado, red onion, basil pesto 765 KCAL

Jack's Mezze V 15.45
Hummus, vegetable samosa, halloumi, labneh, falafel, cucumber, olives, flatbread - perfect for sharing 1584 KCAL

CARAFE FOR SHARING

225 Damien Barton & Benjamin Joyeux (White) *500ml* 20.95
Sauvignon Blanc | Bordeaux, France

225 Damien Barton Benjamin Joyeux (Red) *500ml* 20.95
60 % Merlot, 20 % Cabernet Franc, 20% Cabernet Sauvignon | Bordeaux, France

SALADS & SANDWICHES

Caesar Salad V £11.00
Baby gem lettuce, Parmesan shaving, croutons, Caesar dressing 929 KCAL

Farro Salad V VG £11.00
Farro, thin slice apple, olives, rocket leaves, pomegranate with honey mustard dressing 629 KCAL

Add chargrilled chicken H £4.50
Add chargrilled salmon £5.50
Add grilled halloumi V £4.50

10-Inch Margherita Pizza V £11.95
Add your own toppings £0.99
Ham, pepperoni, chicken, pineapple, mushroom, olives, red onion, jalapeño, chicken tikka 738 KCAL

Oven Panini Sandwiches £10.95
- Falafel & halloumi V 865 KCAL
- Pulled pork & cheese 864 KCAL
- Crispy chicken & cheese H 764 KCAL

Jack's Club £11.95
Roast turkey, bacon, lettuce, tomato, egg mayonnaise layered between toasted white bread 496 KCAL

THE MAIN EVENT

Pan-Fried Venison £19.45
Dauphinoise potatoes, Chantenay carrots, jus 274 KCAL

Steak & Ale Pie £19.00
Mashed potatoes, green beans, jus 617 KCAL

Jack's Peri-Peri Half Chicken H, GF £18.95
Potato wedges, corn on the cob, salad 643 KCAL

Oven-Baked Salmon GF £19.00
Sautéed potatoes, curly kale, beetroot purée, saffron sauce 379 KCAL

Baked Vegan Chicken & Mushroom Pie VG £19.00
Sautéed potatoes, green beans, vegan jus 989 KCAL

Fish & Chips £18.00
A true British institution like James Bond, The Beatles, or Paddington. We serve our sustainable MSC certified pollock fillet in crispy batter, with mashed peas, thin-cut fries, and tartare sauce 494 KCAL

Pumpkin Gnocchi VG £17.00
Pesto, vegan creamy cheese sauce 511 KCAL

Add chargrilled chicken H £4.50
Add chargrilled salmon £5.50
Add chargrilled halloumi V £4.50

WINE

	175ml	*250ml*	*Bottle*
Antonio Rubini Pinot Grigio Rose | Italy	8.95	10.95	29.95

Petit Ronde *Bottle* 32.95
Picpoul | France

JACK'S FUSION

All our curries are served with rice, naan, poppadom

Butter Chicken H £18.45
Curry made from chicken with a spiced tomato and butter (makhani) sauce 972 KCAL

Kashmiri Mutton Rogan Josh H £19.45
Mutton cooked in mustard oil with onion seed, fennel seed, fenugreek seed, and tomatoes. One of the hallmarks of South Asian cuisine 940 KCAL

Goan Prawn Curry £19.00
Coconut prawn curry with chillies, coriander, curry leaves 487 KCAL

Daal Makhani V £18.00
Daal makhani is a food royalty – black dal and kidney beans, slow-cooked with spices, butter, garlic, cream and tomatoes 983 KCAL

Mixed Meat Platter £24.95
Shish taouk, lamb kofta with hummus, naan bread 474 KCAL

Chow Mein Noodles
- Dry chilli prawns 241 KCAL £18.45
- Dry chilli chicken H 256 KCAL £18.00
- Vegetable V 165 KCAL £17.45

WINE

	175ml	*250ml*	*Bottle*
La Campagne Cabernet Sauvignon | France	8.95	10.95	29.95

Vinuva *Bottle* 32.95
Montepulciano d'Abruzzo DOC | Italy

FROM THE GRILL

All our grills are served with thin-cut chips

8 oz Sirloin 769 KCAL — £25.45

Add Sauces — £1.99
Peppercorn, Blue cheese, Béarnaise, Hollandaise

10oz Gammon 912 KCAL — £19.45
Sunny side up egg

BURGERS

All our burgers are served with a grilled burger bun, sliced tomato, pickled gherkin, baby gem lettuce, thin-cut chips

The Union Jack — £18.00
8oz Aberdeen Angus patty, crispy bacon, Cheddar cheese, English mustard 861 KCAL

Jack's Chicken Burger H — £17.50
Cajun spiced 1280 KCAL

Smoked Haddock and Salmon Burger — £17.50
Smoked haddock, salmon, spinach, mature cheddar center, uncoated and flash-fried 659 KCAL

Jackfruit Burger V VG DF — £17.50
Jackfruit cutlet 869 KCAL

SIDES

Garlic Parmesan chips V 491 KCAL — £5.00

Mixed salad V DF GF 104 KCAL — £4.50

Mashed potato V GF 197 KCAL — £4.50

Roast carrots & parsnips V GF 940 KCAL — £6.00

Garlic bread V 560 KCAL — £5.00

Thin-cut chips V 365 KCAL — £4.50

Creamy garlic mushrooms V GF 940 KCAL — £4.50

Garlic naan bread V 594 KCAL — £2.00

Onion rings V 665 KCAL — £5.00

OH GO ON THEN...

Passionfruit Cheesecake — £9.00
Crumble made from short crust pastry, cream cheese mousse, with a passion fruit heart 798 KCAL

Vegan Chocolate Fondant VG — £8.50
A rich and smooth fondant made with entirely plant-based ingredients. Served with vegan vanilla ice cream 354 KCAL

Mount Everest — £9.00
Joconde sponge layered with smooth almond honey nougat mousse, tangy raspberry jelly, encased in a crisp milk chocolate shell 284 KCAL

Fruit Salad VG — £8.00
Thyme sorbet 166 KCAL

British Cheeseboard V — £9.00
Oxford Blue cheese, Isle of Mull Cheddar, Somerset Brie, crackers, quince jelly 483 KCAL

Selection of Ice Creams V — £8.00
Vanilla, chocolate, salted caramel and thyme 198 KCAL

Invisible chips — 2.00

Buying a portion of Invisible Chips will directly help support the people working in hospitality, whose livlihoods are disappearing. *0% fat. 100% charity.* All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. *Thanks for chipping in.*

HOT BEVERAGES

Tea	3.50	Americano	3.50
Flavoured tea	3.75	Cappucino or Latte	4.00
Single espresso	3.25	Hot chocolate	4.50
Double espresso	3.75	Mocha	4.75

AFTER DINNER

Café royale — 11.95
Martel VS, coffee, cream

Irish coffee — 11.95
Jameson whiskey, coffee, cream

Mexican coffee — 10.95
Khalua, coffee, cream

Amaretto coffee — 10.95
Amaretto, coffee, cream

DESSERT WINE

	125ml
Château Grand Jauga, Sauternes France	£13.00

Consumption by persons under 18 years of age. Under the provisions of the licensing act 1964, it is an offence for any person under 18 to consume alcoholic drinks in this bar. It is also an offence for anyone to buy, attempt to buy alcohol for consumption by a person under 18 years age. Maximum penalty £1000.

The weights & measures act 1988. Unless supplied pre-packed, gin, vodka, whiskey, rum are offered for a sale on these premises in quantities of 25 millilitres or multiples thereof.

Prices. Prices may vary from hotel to hotel; all prices include VAT. A discretionary 10% service charge will be added to your bill.

Wine Measures. Glasses of wine are also available in 125ml measure, please ask a member of staff. Should a wine become unavailable we will be pleased to offer a suitable alternative.

Allergen Information. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask a member of staff.

Please note that we store, handle and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential of cross-contamination. For those with special requirements or allergies who may wish to know about the ingredients used, please ask a member of staff before ordering. Some menu items may contain traces of alcohol. Fish dishes may contain small bonesGluten free dishes are produced utilising non-gluten containing ingredients. Products are subject to change and availability.

Prices include VAT. A discretionary 10% service charge will be added to your bill.

V = Vegetarian | VE/VG = Vegan | GF = Gluten Free | H = Halal.

Adults need around 2000KCAL a day.

To guide you to better food choices for our planet, we have partnered with Klimato to present the carbon footprint on our menus.