

STARTERS AND SMALL PLATES

Served from midday

BOWL OF MARINATED MIXED OLIVES | £4.50 **VG** ARTISAN BREAD AND OILS | £4.50 **V**



ASIAN CRISPY SQUID | £9 **GFO**

Lightly coated squid served with a sweet and spicy dipping sauce.

BRUSCHETTA | £8.50 **VG** **GFO**

Bakehouse 24 sourdough toast topped with tomatoes, onion and black olives. Finished with a drizzle of balsamic glaze.

KATSU CHICKEN BITES | £9

Panko breaded chicken breast pieces served with a classic katsu curry sauce.

SICILIAN ARANCINI BALLS | £8.50

Homemade mozzarella and chorizo rice balls, coated in breadcrumbs and served with a Napoli tomato sauce.



CAPRESE SALAD | £9 **V** **GF**

A spread of sliced mozzarella and fresh tomatoes drizzled with a homemade basil pesto and balsamic glaze.



HALLOUMI FRIES | £9 **V** **GFO**

Lightly coated halloumi strips served with a chilli jam.

POSH MUSHROOMS ON TOAST | £8.50 **V** **GFO**

Sliced portobello mushrooms cooked in a creamy garlic sauce. Served on Bakehouse 24 sourdough bread with rocket and parmesan cheese.

JENKINS TACO | £9.50

FISH | Fajita-seasoned haddock with homemade pickled pink onion, jalapenos, fresh tomato, coriander and lime sour cream.



CHICKEN | Fajita-seasoned chicken bites with guacamole, smoked chilli jam and parmesan shavings.



AVO & BLACK BEAN | Black beans with avocado, vegan feta and spicy chipotle vegan mayo. **VG**

SHARING PLATES

Served from midday

ASIAN CRISPY SQUID SHARER | £18 **GFO**

Lightly coated squid served with a sweet and spicy dipping sauce.



GARLIC DOUGH BALLS | £11 **V**

Bite-sized balls of our homemade pizza dough served with garlic butter.

MOZZARELLA GARLIC PIZZA BREAD | £12.50 **V**

Homemade pizza base with garlic butter and parsley.

LOADED NACHOS | £15 **V** **GF**

Crispy tortilla chips stacked with mozzarella, jalapenos, guacamole, fresh tomato, onion and our homemade Italian tomato sauce. Topped with coriander, sour cream and guacamole.



LOADED FRIES | £15 **GFO**

Skinny fries loaded with mozzarella, bacon, onions and chipotle mayo.



PICKY BITS PLATTER | £22

A sharing plate of our crispy squid, Katsu chicken bites and halloumi fries.



TACO TRIO | £22

Platter of three, choose any flavours of our Jenkins tacos.

V Vegetarian

VG Vegan Option Available

VG Vegan

GF Gluten Free

GFO Gluten Free Option Available

WOOD-FIRED
WEDNESDAYS
ENJOY ANY PIZZA
FOR JUST £10

Handcrafted wood-fired pizzas

Served from midday

Homemade Neapolitan bases topped with fresh ingredients and wood-fired in our pizza oven.

MARGHERITA | £13  

Our homemade tomato sauce and mozzarella.

EAST DORSET | £15.50

Margherita base with chorizo, salami and red chillies.

HAWAIIAN TWIST | £15.50

Margherita base with diced streaky smoked bacon and pineapple.



CHICKEN BBQ | £17.50

Margherita base with chicken breast chunks marinated in BBQ sauce, red onion, chorizo and BBQ sauce.



CALABRIAN | £17.50

Margherita base with chorizo, nduja sausage, red onion, topped with crumbled goat's cheese.

THE ROCKET | £16.50

Margherita base topped with prosciutto, fresh rocket and parmigiano shavings.

FOUR CHEESES | £17



Margherita base with Dorset blue vinny, goats cheese and parmigiano.

Chef's recommendation: Add chorizo





THE CAPRESE | £17 

Margherita base with sliced tomatoes, sliced mozzarella and homemade basil pesto.

THE GREEK | £15  

Margherita base with black olives, red onion, topped with fresh tomatoes and crumbled feta.

ROASTED | £16  

Margherita base with red onion and roasted aubergine, courgette, peppers and mushrooms.

NUCCIO SPECIALE | £16

Ask a member of staff about our pizza special.

Created by our very own Nuccio - a true Italian pizza specialist.

Extra toppings | £1.50 each

Gluten-free bases are available on all pizzas. Please be aware that we have a small kitchen and, whilst all measures are taken to ensure your safety, we cannot guarantee there will be no cross contamination.



SIDES

SKINNY SKIN-ON FRIES | £4.50 

CAJUN FRIES | £4.50 

CHEESY FRIES | £5.50 

MIXED LEAF SALAD | £4  

ROCKET & PARMESAN SALAD | £5 

 Vegetarian

 Vegan Option Available

 Vegan

 Gluten Free

 Gluten Free Option Available

TASTY TUESDAYS
ENJOY ANY BURGER
OR A LA CARTE MAIN
FOR JUST £12

BURGERS

Served from midday

All served in a toasted brioche bun with your choice of seasoned or Cajun fries and salad garnish.

Upgrade to cheesy fries £1 | Double up on any burger patty £4

Add cheese £1.25 | bacon £3 | hash browns £1.25

WESTCOUNTRY BEEFBURGER | £15.50

Homemade beef burger patty with lettuce, tomato, pickled gherkin and chipotle mayo.



CRISPY FAJITA-PANKO CHICKEN BURGER | £17

A twist on the classic chicken burger; chicken breast coated in fajita-seasoned panko, lettuce, tomato, gherkin and chipotle mayo.

THE ITALIAN STALLION BURGER | £17.50

Westcountry beef burger with garlic mayo, rocket, prosciutto, mozzarella, parmigiano and sun-dried tomatoes.

THE VEGAN BURGER | £14.50

Vegan burger patty - made with carrots, lentils, onion and spring onions.

Packed with lettuce, tomato and vegan mayo.

Add vegan halloumi £3

Gluten-free buns are available. Please be aware that we have a small kitchen and, whilst all measures are taken to ensure your safety, we cannot guarantee there will be no cross contamination.



A LA CARTE MAINS

Served from 4pm

FISH & CHIPS WITH A TWIST | £18.50

Haddock fillet coated in a light Japanese-style panko bread crumb coating, served with seasoned fries, peas and a classic katsu curry sauce.



INDONESIAN YELLOW ISLAND CURRY | £19

CHICKEN | TOFU

Creamy, fragrant and delicately tangy Indonesian curry with roasted vegetables, rice and a poppadom.

This is a secret Jenkins & Sons recipe, handcrafted and infused right here in our kitchen.



SWEET CHILLI NOODLES | £17

Egg noodles tossed in homemade sweet chilli sauce, with halloumi, red peppers, spring onions, red chillies, coriander and sesame seeds.

CHICKEN MILANESE | £18

Butterfly chicken breast coated in our panko crumbs and drizzled with our homemade bechamel sauce. Served with seasonal fries and a garnish of rocket and parmesan.

ROASTED GOATS CHEESE SALAD | £16

Wood-fired goats cheese, roasted Mediterranean vegetables, beets and walnuts on a bed of mixed leaves, topped with a balsamic glaze dressing.

Make it vegan by swapping the goats cheese for vegan feta.



HONEY MUSTARD SALAD BOWL | £12

Mixed leaf salad topped with avocado, tomato, pink onions, toasted pumpkin seeds and honey mustard dressing.

Add chicken £4 | bacon £3



THIRSTY
THURSDAYS
2-4-1 COCKTAILS
FROM 4-8PM

COCKTAILS

SPRITZES | £9.50

SUMMER HAPPY HOUR ~ £6 each 4-6pm every day!

APEROL | CAMPARI | LIMONCELLO | HUGO

CLASSICS

OLD FASHIONED | £9.50
Wild Turkey Bourbon, orange,
sugar, bitters.

MOJITO | £9.50
White rum, mint, sugar, lime.

DARK & STORMY | £9.50
Spiced rum, lime, ginger beer.

COSMOPOLITAN | £9.50
Vodka, Triple Sec, cranberry, lime.

NEGRONI | £9.50
Campari, Gin, Martini Rosso, orange.

MARGARITA | £9.50
Tequila, Triple Sec, lime.

WHY NOT
TRY A SPICY
MARG?

PORNSTAR MARTINI | £12
Vodka, passionfruit, pineapple,
vanilla, lime, prosecco.

ESPRESSO MARTINI | £12
Vodka, coffee liqueur, vanilla, fresh espresso.

HOUSE SPECIALS

PINK LEMONADE | £10.50
Raspberry & Strawberry rum, lemon,
sugar, fresh raspberries.

WRAY RUM PUNCH | £9.50
Wray & Nephew rum, grenadine, orange,
pineapple, lime.

CUBAN MULE | £11
Passionfruit & Pineapple rum, mint, sugar, ginger ale.

CHEERRY BAKEWELL | £10
Cherry rum, Disaronno, vanilla, lemon.

ORANGE MARGARITA | £10.50
Honey tequila, Triple Sec, sugar,
orange, lemon.

RUM SWIZZLE | £10.50
Dark rum, velvet falernum, sugar, lime, bitters.

PASSIONFRUIT COOLER | £12
Gin, elderflower, grenadine, passionfruit,
lemon, lime.

TRIPLE CHOCOLATE MARTINI | £12
Hazelnut, white, milk and dark chocolate.

SEASONAL SPECIALS

BERRY GIN SMASH | £11
Blackberry gin, sugar, lemon, fresh raspberries.

BLONDE SANGRIA | £12
White wine, Archers, vodka, lemon, lime.

PISCO COLLINS | £10
Pisco, sugar, lemon.

PIMM'S
GLASS | £8 PITCHER | £24
Pimm's, lemonade, fresh fruit.

COCONUT BREEZE | £10.50
Coconut rum, pineapple, cranberry, lime.

MELONADE | £11.50
Midori, white rum, watermelon, lime.

CHERRY OLD FASHIONED | £11
Wild Turkey Bourbon, cherry, sugar, bitters.

TIKI RUM PUNCH
GLASS | £10 PITCHER | £30
Mango & Pineapple rum, orange, pineapple, lemon.

MOCKTAILS

VIRGIN PORNSTAR | £5
VIRGIN PINK LEMONADE | £5

VIRGIN MOJITO | £5

SEAWARD SPICY MARGARITA | £6
COASTAL BLOOD ORANGE SPRITZ | £6

GRAPEFRUIT CRUSH | £6

WINES

SPARKLING

PROSECCO SPUMANTE, BOTTER <i>Veneto, Italy</i>	125ML BOTTLE
A zippy, refreshing and sherbet style fizz with delicate fruity notes and a soft creamy finish (2)	£7.75 £31.50
PROSECCO DOC ROSÉ, BOTTER <i>Veneto, Italy</i>	£7.75 £31.50
Elegant and intense bouquet. Dry, soft and well-balanced on the palate; round and full of bodied structure (2)	
LANGHAM CORALLIAN CLASSIC CURVÉE <i>Dorset, England</i>	£65.00
Fresh aromas of cut grass and oyster shell with citrus acidity, complex with stewed apple flavours (1)	
AYALA BRUT MAJEUR <i>Champagne, France</i>	£70.00
Expressive and elegant Champagne with ripe fruit flavours. Fresh and crisp with good body on the palate (1)	

WHITE

CA' DI PONTI GRILLO <i>Sicily, Italy</i>	175ML	250ML	BOTTLE
A honeyed, floral and spicy nose with hints of ginger and stone fruit (1)	£6.15	£8.25	£24.75
INTORNO CATARRATTO PINOT GRIGIO <i>Sicily, Italy</i>	£6.75	£9.25	£25.75
A dry, soft and well-balanced wine, with delicate pear and almond flavours (1)			
AVOIR LA PECHE CHARDONNAY <i>Burgundy, France</i>	£6.95	£9.95	£28.50
Pure and bright, with an attractive orange blossom nose and harmonious peachy palate (2)			
DUC DU MORNAY PICPUL DE PINET <i>Languedoc, France</i>	£8.65	£12.35	£36.95
Citrusy with soft and exotic peach flavours and a zingy finish (1)			
THE CROSSINGS SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	£8.95	£12.65	£37.95
Exotic notes of white peach and pink grapefruit over a mineral flintiness (1)			
CHABLIS ALAIN GEOFFROY <i>Chablis, France</i>			£49.95
Fragrant flowers, fruity aromas with sweet, suave scents enhanced by a mineral character (1)			

ROSÉ

SAN ELIAN ROSÉ <i>Central Valley, Chile</i>	175ML	250ML	BOTTLE
Crisp and light palate with intense aromas of cherry, plum, peach and watermelon (2)	£6.15	£8.25	£24.75
INTORNO PINOT GRIGIO ROSATO <i>Sicily, Italy</i>	£6.75	£9.25	£26.95
A light and delicate dry rosé with gentle hints of strawberry fruit and a sherbet touch (2)			
CRAZY TROPEZ ROSÉ <i>Côtes de Provence, France</i>	£7.75	£10.30	£30.45
This deliciously fun and fruity little number is a sweeter style pale rosé (2)			
ARAPALA SKY ZINFANDEL ROSÉ <i>California, USA</i>	£6.55	£8.95	£25.75
Soft strawberry and watermelon flavours with a balanced sweetness and clean finish (3)			

RED

VITA SANGIOVESE <i>Puglia, Italy</i>	175ML	250ML	BOTTLE
Crisp cherry and raspberry fruit with ripe tannins and a wave of acidity to finish (C)	£6.15	£8.25	£24.75
SAN ELIAN MERLOT <i>Central Valley, Chile</i>	£6.65	£8.95	£25.45
Aromas of black cherries as juicy red and black fruits combine with a medium body (B)			
VEGA RED <i>Douro, Portugal</i>	£7.60	£10.80	£32.40
Rich, full-bodied but very smooth with delicious fruits and a complex, elegant finish (D)			
DOMAINE DE LA BAUME CABERNET SAUVIGNON <i>Languedoc, France</i>	£9.00	£12.90	£38.65
Dark, luxurious and fruity with spiced blackcurrant flavours and good tannic finish (C)			
GOYE MALBEC BY GOYENECHEA <i>Mendoza, Argentina</i>	£8.35	£11.95	£36.50
Soft and harmonious with violet dark-berried fruits, hints of black pepper, vanilla and coffee (D)			
ERMITA DE SAN FELICES RIOJA <i>Rioja, Spain</i>	£8.75	£12.35	£37.05
Light and elegant, with plenty of summer red berry fruits and hints of oak (C)			
VALLET FRERES BOURGOGNE PINOT NOIR <i>Burgundy, France</i>			£38.45
Balanced and elegant, with strawberry fruit, earthy and peppery notes (B)			

White, Rosé & Sparkling: 1 (driest) to 5 (sweetest) | Red: A (lightest) to E (deepest)
Wine by the glass is also available in a 125ml measure.

DRAUGHT

AMSTEL 4.1% | £5.90
CRUZ CAMPO 4.4% | £6.20
KOREV 4.8% | £6
PERONI 5% | £6.70
BEAVERTOWN NECK OIL 4.3% | £6.90

INCH'S CIDER 4.5% | £5.85
ORCHARD THIEVES CIDER 4.5% | £6.15

BOTTLED

SOL 4.2% | 330ML | £4.50
BIRRA MORETTI 4.6% | 330ML | £5
GLUTEN FREE PERONI 5% | 330ML | £5.90

OLD MOUT CIDERS 4% | 500ML | £6.50
PINEAPPLE & RASPBERRY
BERRIES & CHERRIES
KIWI & LIME

WAYWARD SON IPA 5% | £5.95
TRIBUTE CORNISH IPA 4.2% | £5.70
PROPER JOB IPA 4.5% | £6
HARBOUR BIG WEDNESDAY IPA 5.6% | £7.50
MONTEREY CALIFORNIAN PALE ALE 3.9% | £6
SANDBANKS BITTER 3.9% | £5.55

GUINNESS 4.1% | £6.50

ALCOHOL FREE

HEINEKEN 0.0% | 330ML | £4
BIRRA MORETTI ZERO | 330ML | £4
OLD MOUT BERRIES & CHERRIES 0.0% | 500ML | £5
THATCHERS ZERO | 500ML | £5

TANQUERAY 0.0 GIN | 25ML | £3
PENTIRE SEAWARD 0.0 SPIRIT | 25ML | £3

SOFT DRINKS

JUICES

PINT | £4.20 ½ PINT | £2.30

ORANGE

APPLE

PINEAPPLE

CRANBERRY

LUSCOMBE JUICE | 275ML | £4.75
ORANGE | APPLE

FROBISHERS JUICE | 250ML | £4
PINEAPPLE
GRAPEFRUIT
TOMATO

FROBISHERS FUSIONS | 275ML | £4
ORANGE & PASSIONFRUIT
APPLE & MANGO
APPLE & RASPBERRY
SPARKLING ELDERFLOWER

FROM THE TAP

PINT | £4.20 ½ PINT | £2.30
COLA | DIET COLA | LEMONADE

COCA-COLA | 330ML | £4.00
DIET COCA-COLA | 330ML | £4.00
COCA-COLA ZERO | 330ML | £4.00

FEVER-TREE | 200ML | £2.90
TONIC WATER

MEDITERRANEAN TONIC
ELDERFLOWER TONIC
REFRESHINGLY LIGHT TONIC
REFRESHINGLY LIGHT LEMON TONIC
GINGER ALE
GINGER BEER

WATER

330ML | £2.50 750ML | £4.50
STILL | SPARKLING

HOT DRINKS

AMERICANO | £3.25
FLAT WHITE | £3.25
CAPPUCINO | £3.50
LATTE | £3.75
MOCHA | £3.95
HOT CHOCOLATE | £3.75
CHAI LATTE | £3.75
DOUBLE ESPRESSO | £2.50

FLAVOURED SYRUPS | £0.75
VANILLA
CARAMEL
HAZELNUT

DORSET TEAS | £2.95
ENGLISH REAKFAST
EARL GREY
GINGER & LEMON
WILD MINT
FORAGED FRUITS

ICED LATTE | £3.75
WATERMELON ICED TEA | £3.95
PASSIONFRUIT ICED TEA | £3.95

OAT MILK AVAILABLE 
FOR NO EXTRA CHARGE

WEEKEND BRUNCH

Served 10am-4pm

MIMOSA | £8 BLOODY MARY | £10

FULL ENGLISH | £12

Cumberland pork sausage, new forest bacon, poached Flambard's free-range eggs, mushrooms, tomato, beans, hash brown and Bakehouse 24 sourdough toast.

THE VEGGIE BREAKFAST | £12

Veggie sausage, grilled halloumi, poached Flambard's free-range eggs, wilted spinach, mushrooms, tomato, beans, hash brown and Bakehouse 24 sourdough toast.

BIG DADDY STACKED BREAKFAST BRIOCHE | £10

Breakfast in a bun - stacked with Cumberland pork sausage, New Forest bacon, fried Flambard's free-range egg, cheese, and a crispy hash brown.



BIG VEGGIE STACKED BREAKFAST BRIOCHE | £10

Breakfast in a bun - stacked with veggie sausage, sliced avocado, fried Flambard's free-range egg, cheese, and a crispy hash brown.

Add halloumi £3

AVOCADO TOAST | £9.50

Freshly diced avocado on Bakehouse 24 sourdough toast, finished with toasted pumpkin seeds, coriander, chilli jam and fresh lime.

Add eggs £2 | bacon £3 | halloumi £3

BELGIAN WAFFLE | £9.50


Sweet Belgian waffle served with your choice of toppings:

BACON AND MAPLE SYRUP | NUTELLA AND FRESH STRAWBERRIES

FLAMBARD'S FREE-RANGE EGGS & ENGLISH MUFFINS | £10

Lightly toasted English muffin with two poached Flambard's free-range eggs, drizzled with hollandaise sauce and finished with a sprinkle of smoked paprika and fresh chives.

BLACKSTONE - Bacon and tomatoes

FLORENTINE - Fresh wilted spinach 



BREAKFAST PIZZA | £14

Margherita base topped with bacon, sausage, mushrooms and a fried egg.




BREAKFAST FRIES | £11.50

Seasoned fries loaded with bacon, cheese, hollandaise, fresh chives and a fried egg.



CLUB SANDWICH | £13

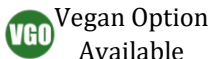
Chicken, bacon, guacamole, lettuce, tomato and mayonnaise, stacked between 3 slices of Bakehouse 24 sourdough and served with your choice of seasoned or Cajun skinny fries.

Gluten-free bread available on all breakfasts. Please be aware that we have a small kitchen and, whilst all measures are taken to ensure your safety, we cannot guarantee there will be no cross contamination. 

WHY NOT GO BOTTOMLESS?

A 2-hour sitting with bottomless prosecco or house pints for an additional £25 per person when you enjoy any dish from our brunch menu.

Only available when booked in advance, whole table must partake, sittings available from midday-3pm.



DESSERTS



HOT CHOCOLATE DOUGH BALLS | £8.50 **V** **VGO**

Homemade miniature dough balls tossed in sugar and cinnamon, served with a gooey chocolate sauce. Heaven!

WARM CHOCOLATE BROWNIE | £9 **V** **GF**

Baked by our sister company, *Number 9 On The Green* in Wimborne. Topped with chocolate sauce, crumbled honeycomb pieces and served with vanilla ice cream.

NUTELLA BELGIAN WAFFLE | £9.50 **V**

Lashings of Nutella over a warm Belgian waffle with chocolate sauce, vanilla ice cream and honeycomb crumble.

TRIO OF ICE CREAM AND SORBET | £6 **V** **VGO** **GF**

Any 3 scoops of your favourite flavours. Mix and match is encouraged!
Ice cream - Double Chocolate, Vanilla, Strawberry, Caramel
Sorbet - Lemon, Mango, Raspberry, Passionfruit

No room for more? Why not try a liquid dessert...

Espresso Martini | £12

Vodka, coffee liqueur, vanilla, fresh espresso

Triple chocolate martini | £12

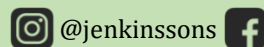
Hazelnut, white, milk and dark chocolate liqueur

Thank you for visiting us at Jenkins & Sons.

We truly hope you have enjoyed your time with us, and we hope to see you again soon.

Please share your experience with us online, as well as with your loved ones!

www.jenkinssons.com



ALLERGEN & DIETARY INFORMATION

If you have any allergies, please let a member of staff know before placing your order.

Please be aware that we have a small kitchen and, whilst all measures are taken to ensure your safety, we cannot guarantee there will be no cross contamination.

Our simple key below shows which dishes are available as vegan, vegetarian and gluten-free.

