



JACKS
CIRENCESTER

BREAKFAST

JACKS EGGS

Fried or Folded (Our Signature Scrambled Eggs) served with Toasted Sourdough

TOP IT:

Jacks Avocado
Grilled Halloumi
Jessie Smiths Sausages
Jacks Maple Bacon Chop
Oyster Mushrooms
Cherry Vine Tomatoes

JACKS BAPS

"Egg & Cheese" (v)
Folded egg, parmesan & chive

"Bacon & Egg"
Jacks maple bacon chop & fried egg

"Sausage & Egg"
Jessie Smiths sausages, fried egg

BRUNCH

JACKS PLATES

"Jacks Brunch"
Choice of eggs: folded or fried. Jessie Smiths sausages, Jack's maple bacon chop, cherry vine tomatoes, n'duja beans served with sourdough toast

"Sausage & Beans"
Jessie Smiths sausages & Jacks signature n'duja baked beans, parsley, house jalapeños, garlic oil, sourdough toast

"Jacks Mezze" (v)
Halloumi, za'atar fried egg, cucumber, tomato, red onion & mint, yoghurt dressing, fresh orange, sourdough toast

"Oyster Mushroom Toast" (v)
Creamy wild mushrooms & spinach, parsley butter, parmesan crisps, fried basil breadcrumbs

"Jacks Avocado Brunch" (v / ve)
Jacks avocado, house pickled jalapeños on sourdough toast with fried eggs

COCOTTE EGGS

2 eggs baked with crème fraîche & parmesan, topped with potato straw, served with toasted sourdough soldiers

TOP IT:

Roasted Oyster Mushrooms (v)

Maple Bacon Burnt End

Parsley Pesto & Sundried Tomatoes (v)

HASH BROWNLETS

Rosemary salt

Chaat toppings
Tamarind, green salsa & house sriracha + yoghurt

Truffle oil, parmesan & chive

Bacon burnt ends & walnut ketchup

N'duja beans & cheese

CROFFLES

Jacks hybrid croissant pastry dough, baked in our waffle irons, loaded as you like!

SWEET

"The Brian Griffin" (v)
Peanut butter parfait, caramelised banana, cherry jelly, hazelnut crumble

"The Merry Berry" (v)
Strawberries & black berries, orange Chantilly cream, raspberry sauce, cocoa nibs

"The Nutty Professor" (v)
Caramelised banana, nutella, and toasted hazelnuts

SAVOURY

"The Jack"
Jacks signature maple bacon chop & blue berries with syrup

"The Donald"
Crispy duck leg, fried egg, truffle dressing

"The Chaat" (v)
Jacks avocado, green salsa, tamarind sauce, house siracha, yoghurt, parsley

TOASTIES

SERVED FROM 12PM

DELI

Please check out today's counter for our daily specials.
When they're gone, they're gone!

"Grilled Cheese & Onion Sarnie" (v)
Mark's Cotswold Bakery Sourdough filled with 3 cheeses, slow cooked onions and baked.
Served with chive + garlic mayo

"Truffled Croque"
Sourdough sandwich loaded and toasted with truffled béchamel, cheddar cheese & ham

"Truffled Madame"
Our signature truffled croque with a fried egg on top... yum

HOT DRINKS

COFFEE

Decaf available | Sugar free available

Double Espresso
Double Macchiato
Americano
Flat White
Latte
Cappuccino
Mocha
Hot Chocolate
With cream & marshmallows + 50p

Chai Latte
Matcha Latte
Iced Matcha
Iced Strawberry Vanilla Matcha
Iced Latte
Iced Americano
Iced Mocha

Alternate Milk
Oat | Almond | Soya + 30p

Syrup
Vanilla | Hazelnut | Caramel + 50p

TEA

Pot of tea for one

English Breakfast
Decaf English Breakfast
Ginger Snap
Triple Mint
Jade Green Tea
Earl Grey
Assam
Red Berry & Hibiscus
Chamomile

Iced Tea

Peach
Lemon
Raspberry

COLD DRINKS

SMOOTHIES

All our smoothies are made with frozen fruit and blended with refreshing apple juice

Raspberry Jack
Raspberries, strawberries & blueberries

Tropical Paradise
Mango, kiwi, pineapple

Kale Kick
Kale, spinach, pineapple

MILKSHAKES

All our milkshakes are crafted with award-winning Marshfield Farm Ice Cream and topped with a generous swirl of whipped cream

Made with Marshfield's Ice-Cream
Vanilla | Chocolate | Strawberry | Mint Choc Chip | Salted Caramel

SOFTS

Coca Cola
Diet Coke
Coke Zero
Appletiser
Bottlegreen Ginger Beer
Bottlegreen Elderflower Presse

San Pellegrino
Blood Orange | Limonata

Bensons Juices
Just Apple | 100% Orange

Kids Juices
Apple | Orange

Wenlock Water
Still | Sparkling (330ml)
Still | Sparkling (750ml)

ALCOHOLIC DRINKS

SPRITZ

GLASS | CARAFE

Aperol Spritz
Aperol, prosecco, soda, orange

Edinburgh Gin Elderflower
Elderflower liqueur, prosecco, soda

Edinburgh Gin Ruby
Rhubarb liqueur, prosecco, soda

Edinburgh Gin Raspberry
Raspberry liqueur, prosecco, soda

ADULT TIPPLES 125ml | 720ml

Prosecco

Orobella Vino Spumante 11 %

Beer Bottles

Asahi 5%
Camden Pale Ale 4%

COCKTAILS

Espresso Martini
Espresso, kahlua, vanilla vodka

Mimosa
Orange, Prosecco

Jack's Bloody Mary
Tomato juice, tabasco, worcester sauce,
Vodka, lemon, salt & pepper

GLUTEN FREE

Free from Gluten Containing Ingredients, all items are cooked in a kitchen containing Gluten.

COCOTTE EGGS

2 eggs baked in crème fraîche & parmesan topped with potato straw, served with toasted gluten free soldiers

•Roasted Oyster Mushrooms (v)
•Maple Bacon Burnt End

•Parsley Pesto & Sundried Tomatoes (v)

"Gluten Free Egg & Cheese Bap"

Scrambled egg, parmesan & chive on gluten free bread

"Gluten Free Sausage & Egg Bap"

Jessie Smiths sausages, fried egg

"Gluten Free Bacon & Egg"

Treacle cured bacon & walnut ketchup on gluten free bread

"Jacks Brunch"

Black Pepper sausages, Jacks maple Bacon chop, cherry vine tomatoes, n'duja beans & cocotte eggs with gluten free toast

"Sausage & Beans"

Black pepper chipolata sausages & Jacks signature n'duja baked beans, parsley, house jalapenos, garlic oil on gluten free toast

"Oyster Mushroom"

Creamy wild mushrooms & spinach, parsley butter, parmesan crisps on gluten free toast

"Jacks Mezze"

Halloumi, za'atar, fried egg, cucumber, tomato, red onion & mint, yoghurt dressing, fresh orange, gluten free toast

GLUTEN FREE HASH BROWNLETS

Rosemary Salt

Chaat Toppings

Tamarind, green sauce & sriracha

Truffle Oil, parmesan & chives

Bacon burnt ends & walnut ketchup

N'duja beans & cheese

DAIRY FREE

"Egg & Dairy Free Cheese Bap"

Scrambled egg, vegan halloumi & chive

"Bacon & Egg Bap"

Treacle cured bacon & walnut ketchup

"Sausage & Egg Bap"

Breakfast sausage patty, fried egg, hot honey

"Jacks Brunch"

Black pepper sausages, Jacks maple bacon chop, cherry vine tomatoes, n'duja beans, sourdough toast

"Sausage & Beans"

Black pepper chipolatas & Jacks signature n'duja baked beans, parley, house jalapenos, garlic oil, sourdough toast

"Jacks Mezze"

Vegan halloumi, za'atar fried egg, cucumber, tomato, red onion & mint, dressing, fresh orange, sourdough toast

"Oyster Mushroom Toast"

Garlicy mushrooms & spinach on fresh basil breadcrumbs

"Avo On Toast"

Garam masala spiced avocado, house pickled jalapeños on sourdough toast with fried eggs

"Hash Brownlets with Chaat Toppings"

Tamarind, green sauce & sriracha

"Hash Brownlets with Rosemary Salt"

*"Hash Brownlets with Bacon
Burnt Ends & Walnut Ketchup"*

VEGAN

"Oyster Mushroom Toast"

Garlicy mushrooms & spinach on fresh basil breadcrumbs

"The Merry Berry Vegan Croffle"

Strawberries & blackberries, vegan cream, raspberry sauce, cocoa nibs

"The Chaat Vegan Croffle"

Avocado Hummus, green salsa, tamarind sauce, house sriracha, puffed rice, parsley

"Avo-Hummus & Onions"

Gram masala spiced avocado hummus, sourdough toast, sticky onions, house pickled jalapeños

"Wild Mushroom & Walnut Ketchup Bap"

PLEASE STATE ANY DIETARY
REQUIREMENTS TO STAFF WHEN ORDERING