

Jet Brunch Menu



(Available all day)

The Jet Breakfast

A choice of scrambled, fried or poached eggs, 1 locally sourced sausage, 2 rashers of back bacon, field mushroom, grilled tomato and baked beans. Served with poppyseed toast & butter.

10.95 (Make it large +2.50)

Vegan Las Vegas

2 Moving Mountains plant based vegan sausages, wilted spinach, field mushroom, grilled tomato and baked beans. Served with poppyseed toast & butter. (V)(VE)

10.75

Jet Royal Ciabatta

Your choice of

Smoked salmon, avocado & spinach Or
Pulled ham hock, curly kale & smokey BBQ beans,
A soft poached egg & hollandaise sauce

11.25

The French

Creamy wild garlic mushrooms, fresh tarragon & streaky bacon served on a toasted open ciabatta roll. (GFA)

10.75

Moroccan

Winter spiced sweet potato, crispy chorizo, kale & flax seed hash finished with a fried egg.

10.75

The USA

Banoffee buttermilk pancakes served vanilla maple yoghurt & granola crumb.

8.95

Belgian

2 Warm Belgian waffles finished with a warm winter spiced apple crumble compote & vanilla yogurt

9.25

The Poppyseed bloomer

Grilled sirloin steak & fried egg with caramelised red onion jam.

8.95

Grilled back bacon & apricot jam.

6.95

(Available from 11:30)

The Grilled Panini

A delicious selection of international tastes complimented with jet pickled rainbow slaw and sea salted crisps Or upgrade to cajun sweet potato chips or parmesan & chive potato wedges.

+3.00

9.25

French

Pulled wholegrain mustard ham hock, brie & apricot & ginger jam. (GFA)

Thai

Thai sweet chilli chicken, red pepper salsa, crispy bacon & smoked cheddar.

(GFA)

British

Coronation marinated chick peas, kale & avocado finished with vegan cheese(V)(VE)(GFA)

Poppy seed bloomer sandwich or

Ciabatta roll

9.25

Atlantic

Marie rose Atlantic prawn's wild rocket & avocado (GFA)

British

Grilled sirloin steak, caramelised red onion & wild rocket (GFA) +2.00

Indian

Chickpea & sweet potato saag aloo, baby spinach & grilled halloumi.

(V) (VEA) (GFA)

Scones & Cakes

We also have a beautiful selection of freshly baked Scones, Teacakes, Cakes & Slices for you to choose from.

Make It A Boozy Brunch

200ml R&R Prosecco 8.00

A Btl Of R&R Prosecco 24.00

Unlimited 1.5 Hours Of
Prosecco (Breakfast Included)

30.00

For anything extra, please speak to one of the crew.

Business Class Menu



Grilled Goats Cheese Crostini, Red Wine Pickled Pears, Walnuts, Dried Cranberry & Balsamic Glaze Finished With A Dressed Salad(GFA)

10.95



The Jet Buddha Bowl

A Delicious Bowl Filled With Marinated Coronation Chick Peas, Curly Kale, Veg Noodles, Crispy Cauliflower, Jet Pickled Rainbow Slaw, Herb Rice, Sliced Radish & Pea Shoots Finished With Organic Chia Seeds.

9.25

Upgrade your buddha with any of the following

Atlantic Marie Rose Prawns

& Avocado

Thai Sweet Chilli Chicken, Streaky Bacon &
Grilled Halloumi (GFA)

+4.00



6oz Venison Burger Topped With Streaky Bacon, Smoked Cheddar Cheese, Finished With A Chipotle Aioli & Chive & Parmesan Potato Wedges.

17.95



Creamy Garlic, Chive, Parmesan & White Wine Rigatoni Finished With Your Choice Of Crispy Lemon & Herb Chicken Breast & Wild Mushroom

or

Oak Smoked Salmon, Wild Rocket & Spinach.

15.95



Smoked Haddock & Chive Fishcake Served On A Bed Of Curly Kale & Spinach, Finished With A Soft Poached Egg & Hollandaise Sauce.

14.95



Chickpea, Spinach & Baked Sweet Potato Saag Aloo, Crispy Cauliflower Heads
Finished With Herb Rice.

(V)(VE)

13.95

Please Also See Today's Chefs Specials
Board Situated In The Corner Of The Restaurant