

JAMES AND WHITE

BAR AND KITCHEN

TO SHARE

FISH BUCKETS 22.00

Salt and pepper squid, tempura prawns, thick cut smoked salmon and Cajun crab & cod cakes. Cocktail sauce, sweet chilli sauce and mayonnaise, mixed leaf, char-grilled lemon and sourdough or fries.

BLACK COW CHEESE FONDUE 20.00

Served in a stoneware pot warming on volcanic rock. Melted Black Cow cheese and a dash of Black Cow vodka served with Bakehouse 24 sourdough, charcuterie and pickles.

STARTERS & SMALL PLATES

SALT AND PEPPER SQUID 7.50

Sweet chilli mayonnaise

THICK CUT SMOKED SALMON 8.00

Horseradish creme fraiche, sourdough

CRAB & COD CAKES 8.50

Cajun style with cocktail sauce

STICKY BBQ RIBS 7.70

Chilli dressed Asian slaw

HALOUMI FRIES 7.00

Chipotle mayonnaise (v)

KHOBEZ FLAT BREAD 5.00

Humus (v)

BBQ CHICKEN WINGS 7.00

Dorset Blue Vinny dip & celery

WHIPPED ROSARY GOATS CHEESE 8.50

Candied walnuts, honey, herb crouton (v)

TEMPURA PRAWNS 7.70

Sweet chilli dip

SWEET POTATO FALAFEL 6.70

Homemade, tsatsiki (v)

HOMEMADE SOUP 6.70

Bakehouse 24 sourdough

ZUCCHINI FRITTERS 6.70

With corn and chilli jam (v)

HOT STONE STEAKS

All served on a sizzling hot volcanic rock for you to cook on yourself at the table! Or... Don't want to do the cooking; no problem just ask your server and we will serve the finished dish!

Farm Assured UK reared steaks aged for minimum 30 days by our New Forest family butcher. Served with pea top salad, roasted vine tomatoes, grilled flat mushroom, shoestring fries and your choice of sauce; peppercorn, garlic butter or Dorset Blue Vinny cheese.

8OZ SIRLOIN 21.50

10OZ RIB EYE 23.00

8OZ RUMP 16.00

SURF AND TURF 3.00

Add 3 tempura prawns

SKEWERS

With a Moroccan stew of peppers, chickpeas, sweet potato, lentils, apricots and spices, tabbouleh cous-cous salad, humus & tsatsiki, iceberg lettuce, fresh tomato & warm khobez flat breads

SPICED LAMB 18.00

HALOUMI 15.00 (V)

CHICKEN & CHORIZO 16.50

SWEET POTATO FALAFEL 14.50 (v)

BURGERS

Homemade burgers from farm-assured UK beef, cooked medium and served in a toasted sourdough & brioche blend bun with iceberg lettuce, beef tomato, red onion, gherkin, house burger sauce, coleslaw and shoestring fries

CLASSIC 13.00

Enjoy it "as is" or build it up from the toppings menu

BLACK COW CHEESE & BACON 14.50

Best back bacon & Dorset's premium Black Cow Cheddar

DORSET BLUE 14.50

Dorset Blue Vinny cheese & house red onion marmalade

DOUBLE UP! 4.50

Double the Burger!
Add an extra patty.

MOVING MOUNTAINS VEGAN BURGER 14.00

Plant based "meat" burger, relish, beetroot, vegan mayonnaise & chilli jam on a vegan bun (v)

CHICKEN 14.50

Panko crumbed chicken fillet, avocado, chipotle mayonnaise and burger relish

GO NAKED! NO BUN, EXTRA SALAD, NO CHARGE

MAINS

MSC SUSTAINABLE FISH & CHIPS 15.00

Beer battered with chunky chips, homemade mushy peas, char-grilled lemon and house tartare sauce.

FULL RACK OF BABY BACK RIBS 19.00

Slow cooked with BBQ Sauce and served with chipotle mayonnaise, shoestring fries and coleslaw.

KATSU CHICKEN 15.00

House panko crumbed chicken breast with katsu curry sauce, Asian slaw with chilli dressing, sushi rice salad with won ton crisps

TERIYAKI SALMON 17.00

Teriyaki sauce, Asian slaw with fresh mint and coriander, spicy dressing & a side of shoestring fries.

CHICKEN FILLET 15.00

House panko crumbed chicken breast, BBQ Sauce, chipotle mayonnaise, shoestring fries & coleslaw.

STICKY STEAK SALAD 15.00

Sweet soy glazed rump steak, shredded cabbage, carrot, celery and red onion, fresh mint and coriander, honey roast peanuts, spinach and pea shoots.

CHICKEN, BACON & AVOCADO CAESAR SALAD 15.00

Chargrilled chicken breast, best back bacon, avocado, free range hard boiled egg, herb crouton, anchovies, baby gem lettuce and caesar dressing.

SANDWICHES

MIDDAY TIL 5PM. NOT AVAILABLE SUNDAYS

White or brown bloomer. Coleslaw, mixed leaf, new potato and chive salad and gherkin.

SMOKED SALMON & CREAM CHEESE 8.00

TUNA MAYONNAISE & CUCUMBER 7.50

BLACK COW CHEDDAR & BEEF TOMATO 7.00

HAND SLICED HAM, SALAD & ENGLISH MUSTARD 7.00

BREAKFAST & BRUNCH

AVAILABLE TIL 5PM. NOT AVAILABLE SUNDAYS AFTER 11.45AM

GRANOLA SUNDAE 6.50

House granola mix, raspberry compote, Greek yoghurt, Dorset honey and fresh strawberries

FULL DORSET 9.00

Outdoor-reared pork sausage, best back bacon rashers, two poached free range eggs, baked beans, hash brown, flat mushroom, vine tomatoes and toast

FULL VEGGIE 9.00 Two poached free range eggs, pan fried haloumi cheese, wilted spinach, hash brown, baked beans flat mushroom, vine tomatoes and toast (v)

VEGAN BREAKFAST 9.00 Zucchini & corn fritters, Moving Mountain's vegan sausage, wilted spinach, hash brown, baked beans, flat mushroom, vine tomatoes & toast (v)

SALMON, AVOCADO & EGGS 9.00 Thick cut Wye Valley smoked salmon, ripe avocado, poached free range eggs, country style potatoes, pea shoots & sourdough toast

FRENCH TOAST 8.00 Posh eggly bread made with thick cut, farmhouse bread and served with maple syrup and a choice of bacon or berries.

SMASHED AVOCADO ON TOAST 6.25 Ripe avocado, fresh chilli, coriander & lime juice on toasted sourdough. (v)
Add Smoked Salmon 3.00 / Bacon 2.00

EGGS BENEDICT 8.00 Thick cut ham

Poached free-range eggs,

EGGS ROYALE 8.00 Smoked salmon

toasted English muffin &

EGGS FLORENTINE 7.50 Fresh spinach

Hollandaise sauce

ORDER FOOD AND DRINKS ONLINE AT
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BAR AND KITCHEN

COCKTAILS

CONKERTINI 9.00

An Espresso Martini made with Southbourne's Conker Spirit's Cold Brew Coffee Liqueur and Black Cow Vodka

BADGER BRAMBLE 9.00

Lymington Dancing Cow Gin, Gentleman Badger's Sloe Gin, fresh lemon and blackberry liqueur

BLACK COW SHAKE 9.00

Dorset's one of a kind Black Cow Pure Milk Vodka, Licor 43 and white chocolate milk liqueur

LONG RON 8.50

Ron de Jeremy's spiced rum, fresh ginger syrup, fresh lime & soda

COUNTRY COSMO 9.00

Chase's slow cooked rhubarb and triple distilled vodka with orange liqueur, fresh lime and cranberry juice

WOMBLE SOUR 9.00

Stanley's strawberries and cream gin, lemon juice and egg white

PORNSTAR MARTINI 9.00

Stolichnaya vodka, passionfruit puree, lime juice, a dash of vanilla and prosecco top

MOJITO 9.00 OLD FASHIONED 9.00 TOM COLLINS 9.00

LONG ISLAND ICE TEA 9.00 MARGARITA 9.00

BEER & CIDER

DRAFT

PERONI 5.40

BREWDOG PUNK IPA 5.80

SIERRA NEVADA CALI IPA 5.70

CORNISH ORCHARD CIDER 4.60

BOTTLED

CORONA 4.50

CRABBIES GINGER BEER 5.30

DOOMBAR 5.50

CORNISH CIDERS 5.50

SOFT DRINKS

COKE / DIET COKE ICON 3.20

APPLETISER 3.20

ORANGINA 3.20

MINERAL WATER 2.50 / 5.00

FROBISHERS JUICES 2.90

FROBISHERS FUSIONS 3.20

LUSCOMBE LEMONADE 3.20

LUSCOMBE GINGER BEER 3.20

LUSCOMBE ELDERFLOWER 3.20

DESSERTS

CHOCOLATE BROWNIE 7.00

White chocolate chips, vanilla bean ice cream or cream

HOUSE CHEESECAKE 7.00

Deconstructed vanilla cheesecake and raspberry coulis

CHOCOLATE FONDUE 8.00 PER PERSON

Luxury melted chocolate kept warm in a cast iron pot over a hot stone. Served with mini doughnuts, marshmallows and fresh fruit. Minimum two people.

APPLE CRUMBLE 7.00

Cinnamon and apple with vanilla bean ice cream or cream

AMY'S FAILING SUNDAE 7.00

Salted caramel and honeycomb ice creams with honeycomb, fudge pieces, ginger nuts, cream, toffee and caramel sauces and wafer

CHEESEBOARD 9.00

Black Cow cheddar, Dorset blue vinny and Somerset brie with chutney, homemade red onion marmalade, celery, grapes and biscuits

WINE

RED

PLATE 95, MERLOT, CHILE 5.50 / 6.90 / 19.50

GRAPEFUL DEAD, SHIRAZ, AUSTRALIA 5.80 / 7.75 / 21.00

DEAD MANS DICE, MALBEC, ARGENTINA 6.70 / 8.50 / 25.00

FINCA DE OROR, RIOJA, SPAIN 27.00

CYCLES GLADIATOR, PINOT NOIR, USA 31.00

FORTIN PLAISANCE, CAB. SAUVIGNON, MERLOT, FRANCE 36.00

WHITE

PLATE 95, SAUVIGNON BLANC, CHILE 5.50 / 6.90 / 19.50

PONTE, PINOT GRIGIO, ITALY 5.80 / 7.75 / 21.00

CLOUD ISLAND, MARLBOROUGH SAUV.BL, NZ 7.25 / 9.50 / 28.00

CUVEE THETIS, PICPOUL, FRANCE 25.00

DOMAINE MILLET, CHABLIS, FRANCE 36.00

ROSE

PONTE, PINOT, ITALY 5.80 / 7.75 / 21.00

HENRI GAILLARD C.D PROVENCE FRANCE 7.25 / 9.50 / 28.00

SPARKLING

PONTE, PROSECCO 6.70 / 30.00

H.LANVIN & FILS BRUT, CHAMPAGNE 55.00

TEA

ENGLISH BREAKFAST 2.30

DORSET TEA HERBAL INFUSIONS 2.50

Cool Chamomile, Earl Grey, Foraged Fruits, Pure Green, Lemon and Ginger

ROOBOIS TEA 2.50

BAD HAND COFFEE

ESPRESSO 2.30

MACHIATO 2.50

AMERICANO 2.50

LATTE 2.80

FLAT WHITE 2.80


CAPPUCCINO 2.80

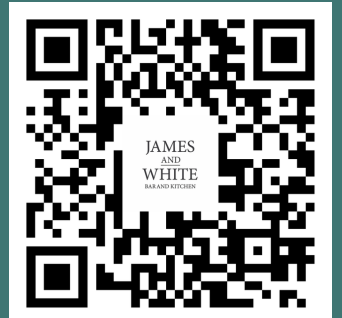
MOCHA 3.00



ORDER FOOD AND DRINKS
ONLINE EITHER VIA
OUR WEBSITE
JAMESANDWHITE.COM OR
FOLLOW THE QR CODE...

Order to Table @ LOCATION

- Select Store -
- Click on
- View menus and select your choices
- Select  and click when you're ready to send your order.
- Choose
- Enter your table number
- Enter your details and pay online via Paypal. You can use a debit or credit card and create an account at the
- Relax and we'll bring everything out!



WWW.JAMESANDWHITE.CO.UK



FOLLOW OUR SOCIAL MEDIA AND SIGN UP TO OUR NEWSLETTER ONLINE FOR ALL THE LATEST NEWS, EVENTS AND SPECIAL OFFERS.

Please allow time for your menu choice as all dishes are prepared and cooked to order. All items may contain traces of nuts, please ask your server for further allergy advice. A discretionary service charge of 10% will be added to groups of six or more.