

JRoOL Bistro

PUDDING EVENING

Tuesday 6th September

As part of a two or three course meal, including a main course, this is the night out for the true pudding fan!

2 courses - £22.00

3 courses - £26.00

Starters

Chicken liver parfait with toasted brioche & red onion marmalade

Moules a la marinière

Twice baked goat's cheese & thyme soufflé (v)

Main Courses

Homemade wild mushroom ravioli with a spinach & parmesan cream sauce (v)

Roast chunk of cod with a parsley crumb, white onion risotto & truffle oil

Garlic & chilli spatchcock chicken with potato galette

Puddings - choose 2 from the list below (additional selections £2.00 each)

Lemon flummery in a brandy snap basket

Vanilla pana cotta with a raspberry & orange compote

Custard cream & vanilla fritters with maple syrup

Toasted almond & lemon meringues

Apple pie with cinnamon ice cream

Lightly spiced red wine poached pears

Amaretti biscuit & chocolate cheesecake

Crème brûlée

Assiette Gourmande plate to share - make a plate of five of the above (£4 supplement/person)

JRoOL is Jason, Rachel and Wesley, we hope you enjoy.

All of our dishes are cooked to order, so please bear with us during busy periods in our tiny kitchen!

Any gratuities are left entirely at your discretion & are shared equally amongst the staff at the end of each shift

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www.jrool.co.uk