

J A B A J A K

VINEYARD RESTAURANT
WITH ROOMS

Menu

Winners of les Routiers, highly commended finalist in Gary Rhodes food hero campaign, trip advisor winners of excellence and recommended by the Good Food guide ...

....Jabajak operates an honest, fresh food policy where all our dishes are prepared by order using herbs, vegetables, fruit and edible flowers from our cottage garden, and foraged food i.e wild garlic, nettles etc, whenever possible.

Besides some international favourites we aim to source local seasonal produce for our dishes that we hope you'll enjoy with wine matches from our small but boutique wine collection that is influenced by talented wine makers from both new and old world single yards. Better still.. surprise your palate with our vineyards Internationally acclaimed White House wines

Starters

Chefs creamy spring wild nettle soup
£5.50

Cantaloupe and honeydew melon
drizzled with a sweet rose syrup
£5.50

Or

served with Carmarthen cured ham and chilli jam
£7.50

**Local "Pont Gar" caws (cheese) bruschetta,
marinated in basil, baked & served with leaves
and a gooseberry and elderflower chutney**
£6.50

Pan Seared Fresh Scallops
served in a creamy prawn sauce topped with parmesan
8.50

Brandied stir fried prawns with
onions and chilli served with parmesan and parsley
8.50

TO SHARE

Jabajak Vineyard Antipasti platter – with olives, ciabatta, mozzarella stuffed peppers, pickled fruits, cured meats with a beetroot and thyme dip

£15.50

**..... why not try our starters as your main meal
for an additional cost of £7.50 for accompanying vegetables**

Main Courses

Fully included and accompanying every dish are seasonal fresh vegetables

Stuffed Field mushroom
with lentils, nutmeg mash and a rich red wine sauce
£15.50

Chicken fillet
served with an autumn five spice, citrus, ham, apple and fresh rosemary sauce
£17.50

Pan fried Seabass
Served with a buttery citrus and caper sauce
£24.50

Smoked Duck fillet
served with chefs smokey tomato and red wine sauce
£24.50

Welsh lamb chump
slow roasted in rock salt and served with a hunters port sauce
£24.50

5oz or 10 oz Celtic pride fillet steak
served with mushrooms and tomatoes
£24.50 or £29.50

cooked as you like it with optional steak sauces braised from your steak pan

fresh cream and cracked black pepper

fresh cream with mushroom & brandy

fresh cream & cashel blue cheese
£3.00

OR

Surf n'turf in style
with a 5oz fillet dressed with a red wine sauce and
scallops dressed with a creamy prawn and parmesan sauce
£32.50

Portion of Chunky chips £3.50

**Also feel free to enquire for special dietary needs
as we will be delighted to assist**