

Jamie's

AT 90 HIGHFIELD ROAD

V - SUITABLE FOR VEGETARIANS

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE INFORM YOUR WAITER
FULL ALLERGEN INFORMATION MENU AVAILABLE ON REQUEST

Some of our oils used in cooking come from genetically modified sources

To ensure standards and consistency during busy services, we reserve the right to send out a certain number of tapas dishes at one time, here at Jamies at 90 Highfield Road we use the term "Waves". This ensures standards, consistency, flow of service, maximises space on your table and ensures your dishes stay above desired temperature for as long as possible.

NIBBLES *While you wait for the main event!*

BELLA DI CERIGNOLA GIGANTI OLIVES ON ICE V £2.50
Sunblushed Tomato, Black Olive & Basil Tapenade, Ciabatta Croûtes

MINIATURE ANTI PASTO £4.50
Italian Cured Meats, Sunblushed Tomatoes, Marinated Parmigano Reggiano cheese, Bella Di Cerignola Giganti Olives, Artichokes, warm Ciabatta & Rocket

ROASTED CHIPOLATA SAUSAGES £3.00
Barbecue, Honey & Orange glaze, Toasted Sesame Seeds

GAME CHIPS £3.50
Fried Parsnips, Carrots and Maris Piper Potatoes, Maldon Salt

SEARED FILLET STEAK £4.50
Mini Yorkshire Puddings, Rosemary & Red Wine Veal Jus

Please see our 'From the Bakery' section for the selection of breads on offer

TAPAS

MEAT

TERIYAKI BEEF FILLET	£8.50
Fresh Spring Onions & Coriander, Toasted Sesame Seeds	
SAUTÉED SPANISH CHORIZO	£6.50
Chilli, Garlic, Piquante Peppers, Sunblushed Tomatoes, Slow Roasted Spiced Tomato & Basil Coulis & Parmigano Reggiano	
ITALIAN DELICACIES	£7.00
Cured Meats, Sunblushed Tomatoes, Artichokes, Bella Di Cerignola Giganti Olives, Marinated Parmigano Reggiano Cheese, Confit Red Peppers, Rocket, Buffalo Mozerella, Olive Oil & Aged Balsamic Reduction	
MARINATED CHICKEN WINGS	£6.50
Confit Chillies, Garlic & Rosemary, Sweet Chilli Glaze	
PORK 4 WAYS	£7.50
Braised Pork Collar, Bury Black Pudding BonBons, Smoked Bacon Lardons, Crackling, Bramley Apple Pureé, Rosemary and Red Wine Veal Jus	
PANKO CONFIT DUCK LEG, SPRING ONION & CORIANDER BON BONS	£8.50
Scorched cucumber & Hoi Sin	
SPICED PORK MEATBALLS	£6.50
Chilli, Garlic & Basil, Slow Roasted Tomato Coulis, Parmigano Reggiano Crisps, Warm Ciabatta	
CORN FED CHICKEN LIVER PÂTÉ	£6.00
Caramelised Red Onion Marmalade, Ciabatta Croûtes, Rosemary & Maldon Salted Butter	
5 HOUR BRAISED PORK RIBS	£6.50
Barbeque, Honey & Orange Reduction, Toasted Sesame seeds	
SPICED MARINATED CHICKEN	£7.00
Coconut & Panko Breadcrumb, Sweet Chilli Sauce	
SEARED FILLET STREAK	£8.50
Mini Yorkshire Puddings, Rosemary & Red Wine Veal Jus & Parmentier Potatoes	

VEGETARIAN

GOATS CHEESE BON BONS Textures of Beetroot, Toasted Pinenuts, Microherb Salad & Lemon Oil	£7.00
GRILLED HALLOUMI & ROASTED RED PEPPERS Basil Pesto, Rocket, Parmigano Reggiano Crumb	£6.00
ROASTED GARLIC MUSHROOMS Tomato & Basil Fondue, Parmigano Reggiano Crisps	£6.50
SAUTÉED WILD MUSHROOMS & STILTON ON TOAST White Truffle Oil, Shallots, Garlic, Toasted Ciabatta	£6.00
CARAMELISED PEAR, CANDIED WALNUT, STILTON SALAD Bramley Apple Pureé, Microherb Salad, Lemon Oil	£7.00
GREEK PLATE Grilled Halloumi, Sunblushed Tomatoes, Roasted Red Peppers, Bella Di Cerignola Giganti Olives, Warm Pitta, Garlic & Parsley Hummus, Tzatziki, Rocket & Aged Balsamic Reduction	£7.00
MARIS PIPER POTATAS BRAVAS CHIPS Fried Potatoes, Spiced Slow Roasted Tomato & Basil Coulis, Parmigano Reggiano, Lemon & Chive Aioli	£6.00
TEXTURES OF BEETROOT Pickled Beetroot, Beetroot Pureé, Beetroot Sorbet, Toasted Pinenuts, Microherb Salad & Lemon Oil	£6.00
STILTON MUSHROOMS Sautéed Mushrooms, Shallots & Stilton Cream Emulsion, White Truffle Breadcrumbs & Warm Ciabatta	£6.50
PANKO BREADED BRIE DE MEAUX Sunblushed Tomato, Chilli & Basil Jam	£7.50
WARM PITTA & DIPS Cucumber & Mint Creme Fraiche, Sunblushed Tomato & Basil Tapenade, Garlic & Parsley Hummus	£6.00

FISH & SEAFOOD

THAI SALMON FISHCAKES Chilli, Lime & Coriander, Soy Sauce, Confit Lime	£6.50
SALT & PEPPER SQUID Harrisa Aioli, lime, Fried Chilli & Garlic	£6.50
RED THAI SEARED SEABASS Sautéed Pak Choi, Mangetout, Chilli, Garlic Coconut Emulsion, Spring Onions & Coriander	£7.50
KING PRAWN PIL PIL Confit Chilli, Garlic, Parsley & Olive Oil, Warm Ciabatta	£7.00
SMOKED HADDOCK RISOTTO Confit Egg Yolk, Curry Oil	£7.00
SEARED KING SCALLOPS & SPANISH CHORIZO Piquanté Pepper, Sunblushed Tomatoes, Chilli, Garlic, Jamies White Wine Emulsion, Ciabatta Croûtes	£9.00
BATTERED FISH & CHIP CROQUETTES Tartar Sauce, Confit Lemon, Marrowfat Pea Pureé, Maldon Salt & Malt Vinegar	£7.00
STEAMED MUSSELS MARINIÈRE Jamies White Wine, Parsley & Garlic Emulsion, Warm Ciabatta	£7.00
SEARED SEABASS Pickled Fennel, Radish & Orange Salad, Maldon Salt & Chives	£7.50

CHIPS & FRIES V

HAND CUT MARIS PIPER CHIPS £3.00
Maldon salt & Malt Vinegar

POSH FRIES £4.50
White Truffle & Parmigiana Reggiano

CURRY SWEET POTATO FRIES £4.50
Cumin & Coriander Salt, Spring onions & Coriander, Madras Aioli

DUO OF FRIES £4.50
Sweet Potato & Skin on Fries, Garlic & Chive Aioli

HALLOUMI & SWEET POTATO FRIES £5.00
Harissa Aioli

FROM THE BAKERY

WARM CIABATTA V £4.00
Garlic, Rosemary, Maldon Salt. Aged Balsamic Reduction & Olive Oil

BREAD BOARD V £5.00
Selection Of Warm Breads, Rosemary & Maldon Salted Butter,
Aged Balsamic Reduction & Olive Oil

WARM CIABATTA & PARMIGIANO REGGANIO V £5.00
Slow Roasted Spiced Tomato & Basil Coulis

WARM PITTA & BREADSTICKS V £5.00
Basil Pesto, Sunblushed Tomato & Black Olive Tapenade, Garlic & Parsely Hummus,
Aged Balsamic & Olive Oil

SIDES V

MEDLEY OF VEGETABLES £3.00

ROCKET & PARMIGIANA REGGANIO SALAD £3.00
Aged Balsamic Reduction, Sunblushed Tomatoes, Lemon Oil

MICRO HERB & PEASHOOT SALAD £3.00
Lemon Oil

A LA CARTE

FILLET STEAK ROSSINI

£28.00

Chicken Liver Pâté, Wild Mushrooms Duxelle, White Truffle Croûte,
Rosemary & Red Wine Veal Jus, Hand Cut Chips & Medley of Vegetables

SEARED SEABASS

£18.00

Sauteed Spanish Chorizo, garlic, Chilli, Tomato & Basil Fondue
2 King Scollops & 2 King Prawn £5.00 supplement

WILD MUSHROOM LINGUINI **V**

£16.00

White Truffle, Shallots, Parsley, Jamies White Wine, Parmigiano Reggiano Cream

- FOR THE LITTLE ONES £5.00 -

CHICKEN GOUJONS

Fries, ketchup

FISH GOUJONS

Fries, ketchup

CHEESY PASTA

TOMATO PASTA

CHEESY GARLIC BREAD

THERE'S ALWAYS ROOM FOR DESSERT!

TASTING OF CHOCOLATE

Warm Chocolate Brownie, Dark Chocolate Mousse, Chocolate Soil, Raspberry Sorbet & Dark Chocolate Sauce

£6.50

LEMONCELLO SYLLABUB

Crushed Italian Ameretti Biscuits, Basil Sugar, Champagne Sorbet

£6.50

TRIO OF CREME BRULEÈ

Classic Vanilla, Segafredo Espresso, Raspberry & Mint, Biscotti Biscuits

£6.50

STICKY TOFFEE PUDDING

Crushed Honeycomb, Butterscotch Sauce, Vanilla Pod Ice Cream

£6.50

TIDY ETON MESS

Strawberry & Mint Compot, Italian Meringue, Chantilly Cream

£6.50

CHEESE SLATE

Selection of Local Cheeses, Caramelised Red Onion Marmalade, Rosemary & Maldon Salted Butter, Crackers.

£7.00

50ml Vintage Port £3.00 supplement



Artwork sketch by Josie Harrison

Jamie's

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