

JUUTE

### STARTERS

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|---|---|
| Roast cauliflower and olive croquette with mature cheddar sauce and rocket salad (v) <b>£6.25</b> | Baked feta and red onion vol au vent, smoked red pepper relish and fried leek (vg) <b>£6.25</b> |
| Pan-fried scallops, black pudding bones and pea puree <b>£8.95</b>                                | Salt and pepper confit duck spring rolls with sweet and sour dip <b>£7.50</b>                   |
| Panko garlic and parmesan calamari with lemon crème fraiche <b>£7.95</b>                          | Prawn, chorizo and saffron paella with olive oil focaccia <b>£7.50</b>                          |

### LIGHTS

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| Seafood Platter<br>Thai spiced fish cake, salt and pepper mayo prawns on brioche toast with panko garlic and parmesan calamari <b>£12.95</b> | Mezze Platter (v)<br>Olive and feta cous cous salad, Tandoori spiced falafels with mango relish, sesame hummus and toasted focaccia <b>£11.95</b> |
| Thai style fishcakes with sriracha mayo <b>£7.95</b>   | Warm focaccia, marinated olives, oils and sesame hummus (v) <b>£7.95</b>  |
| Nachos Platter<br>Chilli beef and mozzarella cheese nachos, guacamole, crème fraiche and spicy tomato salsa <b>£11.95</b>                    | Piri Piri roasted halloumi with pomegranate and spicy mayo dip (v) <b>£8.95</b>   |

### MAINS

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| Roasted sweet potato and broccoli curry with coconut braised rice and cauliflower fritter (v) <b>£12.95</b> | Mozzarella and basil stuffed chicken breast, hassleback potatoes and balsamic roast tomatoes <b>£13.95</b> | Honey and ginger duck breast, roast saffron potatoes, asparagus, carrot and broccoli fricassee <b>£18.75</b> |
| Wild mushroom, puy lentil and aubergine moussaka with parmesan crisp and basil oil (v) <b>£11.95</b>        | Battered haddock fillet, rustic fries, mushy peas and tartare sauce <b>£15.50</b>                          | Pancetta roasted monkfish with chorizo, tomato and olive fettuccine <b>£17.95</b>                            |
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### GRILL

All served with rustic fries, house salad and onion rings.

Upgrade your fries:- Sweet Potato Fries +50p • Salt & Chilli Flake Fries +75p

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| Lemongrass and garlic salmon fillet, roasted corn and chipotle mayonnaise <b>£17.25</b> | Plant based vegan burger, jalapeno cheese, red onion relish and lemon cajun mayo (v) <b>£14.25</b> | Spicy lamb and coriander koftas, mint cucumber yogurt and toasted flatbreads <b>£15.50</b> |
| Chimichurri sliced flank steak, battered tiger prawns and garlic aioli <b>£22.50</b>    | Beef burger with bacon, smoked Applewood cheddar and BBQ ketchup <b>£13.95</b>                     |  |

### SIDES

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| Onion rings with garlic aioli (v) <b>£4.25</b> | Piri piri fries (v) <b>£3.95</b> | Sweet potato fries (v) <b>£4.25</b> | House fries (v) <b>£3.75</b> | Salt & chilli flake fries (v) <b>£4.95</b> |
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Dips to go with fries: Sweet Chilli, BBQ or Garlic Mayo.

### DESSERTS

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| Chocolate truffle, caramel cheesecake, toasted marshmallow and vanilla ice cream <b>£6.50</b> | Glazed banana, strawberry and blueberry chocolate ice cream sundae (v) <b>£6.75</b> | Baked lemon and cherry tart with clotted cream ice cream and almond tuile (v) <b>£6.50</b> | Iced rhubarb and vanilla custard parfait with crushed meringues and raspberry jelly (v) <b>£6.25</b> | Selection of British cheese and oatcakes with tomato chutney <b>£8.50</b> |
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(v) Vegetarian Dish (vg) Vegan Dish.

If you have any allergies, please speak to your server.

Some ingredients may be subject to change if supply issues occur out with our control.