

### SMALL PLATES

Warm focaccia, marinated olives, oils and sesame hummus (v)

£7.95

Thai style fishcakes with sriracha mayo

£7.95

Panko garlic and parmesan calamari with lemon crème fraiche

£7.95

Soup of the day with sour dough bloomer

(v) no butter

£4.95

Hot smoked salmon, asparagus and pumpkin seed tart, poached egg and hollandaise sauce

£9.25

Black pudding bon bons with BBQ ketchup

£7.95

### LIGHTS

Mezze Platter (v)

Olive and feta cous cous salad, Tandoori spiced falafels with mango relish, sesame hummus and toasted focaccia

£11.95

Seafood Platter

Thai spiced fish cake, salt and pepper mayo prawns on brioche toast with panko garlic and parmesan calamari

£12.95

Goats cheese, chorizo and red chilli parfait, brioche loaf and roasted cherry tomatoes

£9.50

Sesame smoked chicken, crispy pancetta and baby corn salad with sweet and sour dressing

£10.95

Nachos Platter

Chilli beef and mozzarella cheese nachos, guacamole, crème fraiche and spicy tomato salsa

£11.95

Charred halloumi, avocado and pomegranate salad with balsamic sundried tomato dressing (v)

£9.25

### SANDWICHES

All served with rustic fries

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

Spicy lamb and coriander koftas with mint and cucumber yogurt on a toasted flatbread

£12.25

Plant based vegan burger, jalapeno cheese, red onion relish and lemon cajun mayo (v)

£14.25

Pesto roasted chicken, mozzarella, rocket and sundried tomato ciabatta

£12.25

Salt and pepper crayfish, prawn and chilli flake mayo ciabatta

£11.95

Avocado, red pepper and roasted halloumi brioche with rainbow slaw (v)

£10.95

Beef burger with bacon, smoked Applewood cheddar and BBQ ketchup

£13.95

### MAINS

Steak Frites- sliced flank steak, rustic fries, peppercorn sauce and watercress salad

£15.95

Wild mushroom, puy lentil and aubergine moussaka, parmesan crisp and basil oil (v)

£11.95

Honey and ginger duck breast, roast saffron potatoes, asparagus, carrot and broccoli fricassee

£18.75

Roasted sweet potato and broccoli curry with coconut braised rice and cauliflower fritter (v)

£12.95

Battered haddock fillet, rustic fries, mushy peas and tartare sauce

£15.50

Pan fried salmon fillet, olive new potatoes, crispy tender broccoli and lemon hollandaise

£15.95

### SIDES

Onion rings with garlic aioli (v)

£4.25

Piri piri fries (v)

£3.95

Sweet potato fries (v)

£4.25

House fries (v)

£3.75

Salt & chilli flake fries (v)

£4.95

Dips to go with fries: Sweet Chilli, BBQ or Garlic Mayo.

### DESSERTS

Chocolate truffle, caramel cheesecake, toasted marshmallow and vanilla ice cream

£6.50

Glazed banana, strawberry and blueberry chocolate ice cream sundae (v)

£6.75

Baked lemon and cherry tart with clotted cream ice cream and almond tuile (v)

£6.50

Iced rhubarb and vanilla custard parfait with crushed meringues and raspberry jelly (v)

£6.25

Selection of British cheese and oatcakes with tomato chutney

£8.50

(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.

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