BREAKFAST SERVED 10AM-12PM		LIGHTS & MEZZE SERVED 12PM-5PM		MAIN PLATES	
Jute Breakfast Smoked bacon, Cumberland sausage, tomato,	£11.95	Chipotle beef koftas with roasted red pepper hummus, pomegranate and coriander	£11.75	Grilled seabass fillet, seaweed roasted potatoes with savoy cabbage and Romesco sauce	£21.95
black pudding, potato scone, mushrooms, beans and eggs any way with toasted bloome:		Miso confit pork belly, sweetcorn relish and jalapeño slaw	£11.50	Chicken Milanese with linguine, sundried tomato basil ragù and shaved parmesan	£19.95
Vegetarian Breakfast ① Roast tomato, potato scone, mushrooms, crispy halloumi, beans and eggs any way with toasted bloomer	£11.50	Buttermilk fried calamari with fried capers and citrus garlic aioli Honey and chilli flake wild mushroom	£9.50	Whipped feta, mushroom and artichoke filo with roasted tenderstem broccoli and red pepper bisque ®	£15.95
Brioche bun with a choice of fillings - Smoked bacon, Cumberland sausage, black pudding, crispy halloumi or eggs anyway		and avocado bruchetta with poached egg and rocket salad $ \odot $	£11.50	Roast aubergine, lentil and chickpea moussaka with crispy halloumi and parmesan cream ©	£15.95
any 2 fillings	£6.25	Cajun chicken, tiger prawn, pak choi noodle salad with sesame dressing	£11.50	Pancetta roasted hake fillet, mussels,	
Smoked haddock, lemon hollandaise and poached eggs on toasted bloomer	£9.95	Soup of the day with sour dough bloomer ⊙ (⊚ by request)	£6.95	prawns and pea pesto pappardelle pasta with toasted pumpkin seeds	£18.50
Poached eggs with chorizo and sriracha hollandaise on toasted bloomer	£9.50	Thai spiced fishcakes, pickled vegetables with sweet chilli jam	£10.50	Battered haddock, garden peas, tartare sauce and fries £13.95 /	
Pancake stack with glazed banana, vanilla cream and toffee sauce ①	£8.95	Veggie Mezze [©] Sesame cauliflower fritters, Dukkah roasted	£15.95	Honey and mustard glazed gammon steak, with rustic fries and fried egg	£20.25
Pancake stack with smoked bacon, fried egg and maple syrup	£8.95	corn ribs, charred pineapple with red pepper hummus and pittas		SIDES	
Avocado sour dough with whipped feta,	CO OF	Seafood Mezze Thai fishcake, buttermilk calamari,	£16.95	Battered onion rings ①	£4.75
chilli flakes and toasted Dukkah 🄞	£8.95	tartare sauce and smoked mackerel, chilli and lime sour dough toast		Parmesan and truffle fried crushed potatoes Marke marked rest variables.	£5.50
BAKES & PASTRIES		crimi and inne sour dough toast		Maple roasted root vegetables ♥ Warm pitta and red pepper hummus ♥	£5.25 £5.75
Sponge Cake from Please see our cake table for today's selection	om £3.95	SANDWICHES ALL SERVED WITH RUSTIC FRIES		Piri piri spiced fries ⊙	£4.95
	om £3.50	Tandoori chicken, Monterey Jack cheese club)	DESSERTS	
Please see our cake table for today's selection Plain or fruit scone with butter and jam	£3.75	sandwich with red onion and chorizo jam BBO pulled oyster mushroom, halloumi	£14.95	Honeycomb and raspberry cheesecake, with raspberry ripple ice cream	£7.50
HOT DRINKS		and crispy onion on seeded brioche 💿	£13.95	Limoncello crème brûlée with biscoff shortbread	£7.50
11) / £4.05) / £3.90	Beef brisket with mozzarella cheese, iceberg lettuce and jalapeño slaw on flatbread	£15.95	Spiced apple strudel with hazelnut crumb	17.00
) / £4.30	Homemade plant burger, charred red peppers		and vanilla ice cream ¹	£7.50
Espresso / Macchiato £3.00) / £4.30) / £3.80	pickled cucumber and sundried tomato pesto on brioche ⁽⁹⁾	£14.50	Sticky banoffee tart, clotted cream ice cream and toffee sauce $ \odot $	£7.50
Flat White Hot Chocolate £3.75 Pot of Tea	£3.50 5 / £4.50 £3.25	The Jute steak burger with smoked bacon, Emmental cheese and Dijon mustard mayonnaise on seeded brioche	£17.95	Vanilla poached pear, dark chocolate mousse with rum and raisin ice cream	£7.95
Breakfast, Earl Grey, Peppermint, Green Tea, Berry, Camomile, Lemon & Ginger or Decaffeinated		mayomiase on secucu bilocite	L17.30	Affogato with rum and raisin ice cream or vanilla pod ice cream ©	£6.50

DO YOU HAVE A FOOD ALLERGY?

Please inform your server of any allergies or dietary intolerances. While we strive to prepare dishes with care, our kitchens use common allergens, and we cannot guarantee complete allergen avoidance. If you have a gluten intolerance please ask for our low gluten menu.

DAYTIME