

JUTE
EVENING MENU

STARTERS & LIGHTS

Miso confit pork belly, sweetcorn relish, radish and coriander	£11.50
Buttermilk fried calamari with fried capers and lemon garlic aioli	£9.50
Smoked tomato, basil and parmesan risotto with sundried tomato pesto 	£7.25
Chinese style duck bon bons with sweet and sour plum sauce and pak choi	£9.50
Whipped feta, chilli flake and avocado bruchetta with toasted Dukkah 	£7.95
Smoked haddock and clam chowder with garlic and mature cheddar croutons	£7.50
Chipotle beef koftas, red pepper hummus, pomegranate and coriander	£11.75
Thai spiced fishcakes, pickled vegetables and sweet and sour jam	£10.50






BURGERS & MEZZE

Veggie Mezze 	£14.95
Sesame cauliflower fritters, Dukkah roasted corn ribs, charred pineapple with red pepper hummus and pittas	
Seafood Mezze	£16.95
Thai fishcake, buttermilk calamari, tartare sauce and smoked mackerel, chilli and lime sour dough toast	
Homemade plant burger, charred red peppers, pickled cucumber and sundried tomato pesto on brioche with rustic fries 	£14.50
The Jute steak burger with smoked bacon, Emmental cheese and Dijon mustard mayonnaise on seeded brioche with rustic fries	£17.95




MAINS

Grilled seabass fillet, seaweed roasted potatoes with savoy cabbage and Romesco sauce	£21.95
Chicken Milanese with linguine, sundried tomato basil ragù and shaved parmesan	£19.95
Whipped feta, mushroom and artichoke filo with roasted tenderstem broccoli and red pepper bisque 	£15.95
Roast aubergine, lentil and chickpea moussaka with crispy halloumi and parmesan cream 	£15.95
Pancetta roasted hake fillet, mussels, prawns and pea pesto pappardelle pasta with toasted pumpkin seeds	£18.50
Battered haddock, garden peas, tartare sauce and fries	£18.95
Pan seared venison, tenderstem broccoli, potato fondant and bramble jus	£26.50
Braised beef brisket, dauphinoise potatoes, maple roasted root vegetables with pink peppercorn jus	£21.50
Moules-Frites	£18.50
Mussels steamed in white wine, garlic with creamy leeks, fries and garlic aioli	

SIDES

Battered onion rings 	£4.75
Parmesan and truffle fried crushed potatoes 	£5.50
Maple roasted root vegetables 	£5.25
Warm pitta and red pepper hummus 	£5.75
Piri piri spiced fries 	£4.95

DESSERTS

Honeycomb and raspberry cheesecake, with raspberry ripple ice cream	£7.50
Limoncello crème brûlée with biscoff shortbread	£7.50
Spiced apple strudel with hazelnut crumb and vanilla ice cream 	£7.50
Sticky banoffee tart, clotted cream ice cream and toffee sauce 	£7.50
Vanilla poached pear, dark chocolate mousse with rum and raisin ice cream	£7.95
Affogato with rum and raisin ice cream or vanilla pod ice cream 	£6.50

AFTER DINNER DRINKS

Espresso Martini	£9.95
Absolut Blue Vodka, Tia Maria, vanilla, double espresso	
Toblerone Martini	£9.95
Frangelico, Tia Maria, Baileys, chocolate, honey, milk, cream, almond syrup	
Irish Coffee	£7.25
Black coffee, Jameson Whiskey, double cream	
Calypso Coffee	£7.25
Black coffee, Bacardi Caribbean spiced rum, double cream	
Coffee Liqueur	£7.25
Black coffee, double cream with a choice of - Amaretto, Frangelico or Kahlua	

HOT DRINKS

Latte / Cappuccino	£3.20 / £4.05
Americano	£3.10 / £3.90
Mocha	£3.80 / £4.30
Flavoured Latte	£3.80 / £4.30
Macchiato	£3.00 / £3.80
Espresso	£3.00 / £3.80
Flat White	£3.50
Pot of Tea	£3.25
<i>Breakfast, Earl Grey, Peppermint, Green Tea, Berry, Camomile, Lemon & Ginger or Decaffeinated</i>	

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.

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DINNER