

JUTE  
EVENING MENU

STARTERS & LIGHTS

Ginger and soy crispy duck fritatta with wasabi dip	£9.95
Black pudding wellington with pear and crispy pancetta salad	£8.95
Tempura cauliflower and tenderstem broccoli, pickled pineapple and smoky garlic dip 	£8.75
Smoked ham hock, barley and butternut broth with pumpkin seed pesto foccacia	£7.25
Whipped goats cheese and pistachio bruschetta with apple jelly and beetroot crisp 	£8.95
Thai spiced fishcakes, pickled vegetables with sweet chilli jam	£10.50
Spiced lentil, beetroot and cheddar croquette with rocket pesto and crispy kale 	£8.95
Maple cured salmon, pomegranate and avocado salad with balsamic dressing	£8.75







MEZZES & BURGERS

Veggie Mezze 	£16.95
Sesame and pumpkin seed falafel, cauliflower bites, pickled pineapple, Dukkah yogurt, toasted pitta bread and red pepper hummus	
Seafood Mezze	£17.95
Thai spiced fishcake, maple cured salmon bruschetta, tempura tiger prawn and sweet chilli jam, caper and dill potato salad	
Sesame, chickpea and cauliflower plant burger with mature cheddar and chilli relish on brioche 	£15.50
The Jute steak burger with chorizo jam, applewood cheese and truffle mayonnaise on seeded brioche	£18.50

MAINS

Grilled seabass with tender stem broccoli, smoked bacon and parmesan potato gnocchi	£19.95
Crispy chicken breast, haggis, turnip puree with hasselback potatoes and mustard jus	£18.95
Miso glazed aubergine with roast feta and sun dried tomato ratatouille 	£15.95
Artichoke, red onion and crispy halloumi tart tatin with fig and pomegranate salad 	£15.95
Pancetta wrapped hake fillet with mushroom, leek and tarragon cream linguine	£19.50
Braised blade of beef with wild mushrooms, crushed baby potatoes and peppercorn jus	£19.95
Pan seared venison steak, chantenay carrots, dauphinoise potatoes and bramble jus	£21.95
Lamb shank pie with savoy cabbage, rosemary mashed potatoes and onion jus	£18.95
Battered haddock, garden peas, tartare sauce and fries	£19.50

SIDES

Battered onion rings 	£4.75
Parmesan and truffle hasselback 	£5.50
Tenderstem broccoli & chantenay carrots 	£4.95
Warm pitta and red pepper hummus 	£5.75
Piri piri spiced fries 	£4.95
Rustic fries 	£4.25

DESSERTS

Double chocolate and hazelnut mousse with clotted cream 	£7.95
Blueberry and vanilla cheesecake with raspberry ripple ice cream	£7.95
Iced coconut parfait with glazed pineapple and raspberry sorbet 	£7.95
Sticky toffee pudding with toffee sauce and vanilla pod ice cream 	£7.50
Baked apple and bramble shortbread crumble with vanilla custard 	£7.95
Affogato with rum and raisin ice cream or vanilla pod ice cream 	£6.50

AFTER DINNER DRINKS

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 Tia Maria	

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 &amp; 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.