


JUTE  
EVENING MENU






STARTERS & LIGHTS

Black pudding wellington with pear and crispy pancetta salad	£8.95
Honey and mustard pigs in blankets with chipotle chilli jam and rocket salad	£9.75
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
Chicken liver parfait, toasted sourdough with pistachio crumb and apple jelly	£9.25
Spiced lentil, beetroot and cheddar croquette with rocket pesto and crispy kale 	£8.95
Thai spiced fishcakes, pickled vegetables with sweet chilli jam	£10.50
Maple cured salmon bruchetta with candied beetroot and whipped goats cheese	£9.95

MEZZE

Veggie Mezze 	£16.95
Sesame and pumpkin seed falafel, cauliflower bites, pickled pineapple, Dukkah yogurt, toasted pitta bread and roast chestnut hummus	
Seafood Mezze	£17.95
Thai spiced fishcake, maple cured salmon bruchetta, tempura tiger prawns and sweet chilli jam, caper and dill potato salad	





SIDES

Battered onion rings 	£4.75
Parmesan and truffle roast potatoes 	£5.50
Maple roasted root vegetables 	£4.95
Warm pitta and chestnut hummus 	£5.25
Piri piri spiced fries 	£4.95

MAINS

Grilled seabass, tender stem broccoli, smoked bacon and parmesan potato gnocchi	£19.95
Crispy chicken breast, haggis, turnip puree, roast potatoes and mustard jus	£18.95
Feta, red pepper and cranberry wellington with maple sprouts, parsnips, carrots and chestnut pesto 	£15.95
Winter squash, artichoke and spinach risotto with roasted goats cheese and root crisps 	£15.95
Pancetta wrapped hake fillet with mushroom, leek and tarragon cream linguine	£19.50
Battered haddock, mushy peas, tartare sauce and fries	SMALL / REGULAR £13.95 / £19.50
Braised blade of beef with wild mushrooms, crushed baby potatoes and peppercorn jus	£19.95
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 mayonnaise on seeded brioche	£19.50

DESSERTS

Lavender and buttermilk pannacotta with mango sorbet	£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 maple frangipane tart with cinnamon cream and sauce anglaise 	£8.25
Affogato with rum and raisin ice cream or vanilla pod ice cream 	£6.50

COCKTAILS ALL £9.95

Punch in a Pear Tree Pickering's Gin, pear syrup, apple and lemon juice, honey and soda	
Maraschino Margarita Olmeca Tequila, Cointreau, maraschino syrup and lime juice	
Apple Pie Cold Snap Vodka, Fireball, caramel syrup and apple juice	
Chocolate Orange White Russian Cold Snap Vodka, Tia Maria, chocolate and orange syrup, milk and cream	
The Grinch Bacardi Carta Blanca Rum, Midori, orange juice and lemonade	

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
Breakfast, Earl Grey, Peppermint, Green Tea, Berry, Camomile, Lemon & Ginger or Decaffeinated	

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