

JUTE
EVENING MENU

STARTERS

Stornoway black pudding wellington with apple jelly and pancetta crisp	£9.50
Whipped goats cheese, portobello mushroom and pumpkin seed pesto bruschetta 	£8.95
Arbroath smokie risotto with poached egg and saffron oil	£9.25
Confit lamb spring rolls, mint yogurt and coriander salsa	£8.95
Salt and pepper panko cod cheeks, mushy peas and lemon oil	£9.75
Asparagus, walnut and baby beetroot vol au vent with garlic and chilli dressing 	£7.95









LIGHTS & MEZZE

Vegetarian haggis fritters with garlic aioli and roast corn riblets 	£9.25
Thai spiced fishcakes with red chilli jam and sesame cucumber salad	£10.25
Tandoori falafel and feta toasted pittas with beetroot and olive salad 	£11.50
Fried halloumi skewers, baby gem salad and red chilli jam 	£8.95
Smoked chicken, parma ham and egg Caesar salad with parmesan crisp	£14.50
Veggie Mezze  Tandoori spiced falafel, vegetarian haggis fritters, red pepper hummus, watermelon and feta salad with toasted pitta bread	£15.95
Seafood Mezze Thai fishcake, avocado and salmon mousse oatcakes, tempura tiger prawns, chilli jam with pickled carrot and cucumber salad	£17.50

MAINS

Mozzarella and garlic chicken kiev with smoked bacon and parmesan carbonara	£19.95
Battered haddock, garden peas with tartare sauce and fries	£18.95
Thai green curry, tenderstem broccoli, mange tout, baby corn and coconut braised rice 	£14.95
Herb roasted venison, smoked ham hock and mushroom risotto with chantenay carrots and red wine jus	£25.95
Grilled sea bream with Moroccan cous cous, charred pineapple and lime crème fraiche	£19.75
Roast aubergine and mozzarella parmigiana with balsamic vine tomatoes and baby gem salad 	£14.50
Sundried tomato and lemon hake fillet, moules mariniere and garlic hasselback potatoes	£18.95
The Jute steak burger, smoked bacon, mature cheese, pickles and truffle mayonnaise on brioche style bun with fries and house slaw	£16.95
Homemade plant burger, crispy onions, mozzarella cheese, pickles and sriracha mayonnaise on brioche style bun with fries and house slaw 	£14.25

SIDES & DIPS

Onion rings 	£4.75
Garlic hasselback potatoes 	£4.50
Roast tenderstem broccoli and baby corn 	£4.25
Piri piri spiced fries 	£4.75
Parmesan and truffle hash brown puffs 	£5.50
Garlic aioli 	£0.50
Red chilli jam 	£0.50
Sriracha mayonnaise 	£0.50

DESSERTS

Strawberry and white chocolate tart with clotted cream ice cream 	£7.95
Spiced rum sticky toffee pudding with roast pineapple and butterscotch ice cream 	£7.95
Mango and blueberry pavlova  with passionfruit sorbet and raspberry crumb	£8.25
Dark chocolate and cherry brownie, cinnamon doughnut and pistachio cream 	£7.95
Apple cheesecake with rhubarb compote and shortbread crumb 	£7.95
Affogato Espresso with vanilla ice cream 	£5.50

AFTER DINNER DRINKS

Espresso Martini Absolut Blue Vodka, Tia Maria, vanilla, double espresso	£9.95
Toblerone Martini Frangelico, Tia Maria, Baileys, chocolate, honey, milk, cream, almond syrup	£9.95
Irish Coffee Black coffee, Jameson Whiskey, double cream	£6.95
Calypso Coffee Black coffee, Bacardi Caribbean spiced rum, double cream	£6.95
Coffee Liqueur Black coffee, double cream with a choice of - Amaretto, Frangelico or Kahlua	£6.95

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	£3.20 / £4.05
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