

## STARTERS &amp; LIGHTS

Coronation chicken and baby gem salad with hot honey croutons and soft egg	£9.25
Cod cheek scampi, fried leeks and pea puree	£8.95
Smoked bacon, cherry tomato and goats cheese tart, with saffron alioli and watercress salad	£9.50
Beef short rib with pak choi, broccoli and chilli lime noodles	£11.95
Wild mushroom parfait with roast asparagus, truffle toast and beetroot salad <span>Ⓥ</span>	£10.95
Thai style fishcakes, pickled vegetables with a chilli jam	£10.95
Chicken Ceasar bon bons with parmesan wafer and crispy pancetta	£8.50
Confit duck scotch egg with rhubarb relish and rocket salad	£8.95
Crispy feta spring rolls with sweet chilli jam and pomegranate salad <span>Ⓥ</span>	£8.75

## MEZZES &amp; BURGERS

Veggie Mezze <span>Ⓥ</span>	£16.95
Maple and chilli corn riblets, tandoori falafels, red pepper hummus and olives with toasted flatbreads and tabouleh salad	
Seafood Mezze	£17.95
Thai spiced fishcakes, sesame salt and pepper prawns on toast, sweet chilli crab bon bons with wasabi mayo and soy & ginger dip	
Tandoori beetroot, chickpea and sweetcorn plant burger, crispy cauliflower and chilli jam on brioche with rustic fries <span>Ⓥ</span>	£15.50
The Jute steak burger, smoked bacon, Monterey Jack cheese and house slaw on seeded brioche with rustic fries	£19.95

## MAINS

Smoked bacon and sundried tomato chicken schnitzel with a linguine truffle cheese sauce	£19.50
5 spice confit duck leg, bubble and squeak, fried egg and hot honey chilli jam	£18.95
Lemon and garlic crusted cod loin with olive and caper potato salad and gazpacho sauce	£21.50
Miso roasted sea bass with saffron potatoes, roasted fennel, tenderstem broccoli and a romesco sauce	£21.00
Battered haddock, garden peas, tartare sauce and fries	£20.95
Sweet potato, cauliflower and lentil dahl with saffron braised rice and flatbreads <span>Ⓥ</span>	£16.95
Peppered venison steak frites, flatcap mushroom, crispy shallots with garlic butter	£22.95
Asparagus, courgette, pea papardelle with red pepper pesto and carrot crisps <span>Ⓥ</span>	£16.95

## SIDES

Battered onion rings <span>Ⓥ</span>	£5.25
Baby gem and beetroot salad <span>Ⓥ</span>	£4.95
Tenderstem broccoli with maple, chilli corn riblets <span>Ⓥ</span>	£5.95
Warm pitta and red pepper hummus <span>Ⓥ</span>	£6.50
Piri piri spiced fries <span>Ⓥ</span>	£4.95
Rustic fries <span>Ⓥ</span>	£4.50

## DESSERTS

Espresso pannacotta, white chocolate ganache and shortbread	£7.95
Dark chocolate and cherry brownie, roast pineapple and vanilla ice cream <span>Ⓥ</span>	£8.25
Strawberry daiquiri cheesecake with passionfruit sorbet and lime coulis	£8.25
Mango and blueberry pavlova with raspberry sorbet	£8.25
Sticky toffee pudding with vanilla ice cream <span>Ⓥ</span>	£7.95
Affogato with rum and raisin ice cream or vanilla pod ice cream <span>Ⓥ</span>	£6.50

## AFTER DINNER DRINKS

Irish Coffee	£7.50
Black coffee, Jameson Whiskey, double cream	
Espresso Martini	£10.25
Absolut Vodka, Kahlua, cold brew coffee	
Toblerone Martini	£10.25
Frangelico, Kahlua, Baileys, chocolate, honey, milk, cream and almond syrup	

## BEVERAGES

HOT DRINKS		ICED DRINKS	
Espresso	£3.30	Iced Americano	£4.00
Americano	£3.30/£3.80	Iced Latte	£4.50
Flat White	£3.70		
Latte	£3.70/£4.20	TEA	£3.50
Cappuccino	£3.70/£4.20	Breakfast, Earl Grey,	
Mocha	£4.00/£4.50	Camomile, Green,	
Hot Chocolate	£4.50	Lemon & Ginger,	
(all coffee available as decaf)		Peppermint, Berry,	
		Decaf	

SOYA MILK / OAT MILK / EXTRA SHOT / SYRUP +30P

## 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.

JUUTE

DINNER