www.jutecafebar.co.uk
jutecafebar
t. 01382 909246

JUTE

EVENING MENU

5 p.m. – 10 p.m.
7 days
est. 1999

STARTERS

Tiger Prawn Scampi £8.95
Crispy bacon and baby gem salad with lemon and herb aioli

Haggis and White Pudding Bon Bons £9.25
Rocket salad, black pepper mayonnaise and parsnip crisp

Pancetta Pigeon Breast £11.95
Apple jelly, balsamic and toasted focaccia

Hot Maple Padron Peppers (vg) £9.25
Mojo sauce, coriander and toasted flatbread

Smoked Salmon Bruschetta £8.75
Dill lemon potato salad and crispy capers

LIGHTS & MEZZES

Tempura Cauliflower (vg) £9.50
Roasted lime yoghurt, mango and toasted flatbread

Thai Style Fishcakes £11.25
Sweet chilli piccalilli, coriander

Red Pepper Hummus (vg) £6.50
Warm pitta bread

Chicken Caesar Salad £13.50
Baby gem, crispy pancetta, cajun croutons, egg, parmesan

Garden Mezze (vg) £16.75
Tempura cauliflower, olive and pomegranate couscous, hot maple padron peppers, mojo sauce and flatbread

Surf & Turf Mezze £18.95
Tiger prawn scampi, Thai fishcake, haggis and white pudding bon bon, sticky popcorn pork belly with sweet chilli piccalilli

MAINS

Braised Featherblade of Beef £23.50
Buttered kale mash, roast parsnips, onion ring and peppercorn jus

Wild Mushroom Pappardelle (v) £15.95
Roasted butternut, crispy leeks and smoked cheese

Roasted Seabass £21.95
Chorizo ratatouille, parsley roast potatoes and hot chilli oil

Thai Green Curry (vg) £15.95
Thai broccoli, baby corn and courgette curry, coconut rice, roasted lime, coriander

Parma Ham Pork Fillet £19.95
Popcorn pork belly, apple sauce and rustic fries

Battered Haddock £21.50
Rustic fries, garden peas, tartare sauce and roast lemon

Chimichurri Venison Steak £25.75
Mustard dauphinoise potatoes, confit red cabbage and red wine jus

Panko Chicken Breast £18.95
Smoked paprika and mozzarella chicken, parmesan gnocchi, tenderstem broccoli and crispy carrot

Tandoori Burger (vg) £15.95
Chickpea and lentil tandoori spiced burger with mango relish, baby gem and cucumber pickle on brioche

The Jute Burger £19.95
Steak burger, smoked bacon, applewood cheese with chilli jam on seeded brioche

SIDES

Battered onion rings (v) £5.25
Parmesan roast potatoes (v) £4.95
Maple roasted root vegetables (vg) £4.95
Piri piri spiced fries (v) £4.95
Rustic fries (v) £4.50

DESSERTS

Apple and Pear Frangipane Tart (v) £8.25
Cherry ice cream

Sticky Toffee Pudding (v) £7.95
Vanilla ice cream, toffee sauce

Honey and Raspberry Pannacotta (v) £7.95
Mango sorbet

Vanilla and Roast Pineapple Crème brûlée (vg) £8.25
Coconut ice cream

White Chocolate Blondie Cheesecake £8.25
Hazelnut crumble and vanilla ice cream

Affogato (v) £6.75
Espresso and vanilla pod ice cream

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

Espresso	£3.30
Americano	£3.30/£3.80
Flat White	£3.70
Latte	£3.70/£4.20
Cappuccino	£3.70/£4.20
Mocha	£4.00/£4.50
Hot Chocolate	£4.50

(all coffee available as decaf)

ICED DRINKS

Iced Americano	£4.00
Iced Latte	£4.50

TEA £3.50

Breakfast, Earl Grey, Chamomile, Green, Lemon & Ginger, Peppermint, Berry, Decaf

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

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DINNER