

PRE DINNER DRINKS

Aperol Spritz Aperol, Prosecco, soda	£9.50
Negroni Beefeater gin, Martini Rosso, Campari	£8.50
Margarita Olmecca Tequila, Cointreau, agave and lime juice	£9.50
Ginger Monkey Monkey Shoulder, Fevertree ginger ale	£9.50

STARTERS

Crispy calamari with spring onion, chilli flake, coriander and sriracha aioli	£8.50
Breaded tiger prawn scampi, seared scallop, curried hollandaise and fried leeks	£10.25
Sumac pork belly, whipped goats cheese, pear and black pudding	£8.50
Sesame chicken liver parfait, brioche toast, red onion jam	£7.95
Smoked haddock and sweetcorn chowder with cheddar and chive crostini	£8.50
Cajun spiced cauliflower and broccoli fritters with smoked chilli jam ^{VG}	£6.95

SMALL PLATES

Sticky pancetta pigs in blankets with maple and sweet chilli glaze and parsnip crisp	£8.25
Pan fried halloumi and feta pittas, pickled red cabbage and pomegranate	£8.25
Thai spiced fishcakes with sweet chilli mayonnaise and pickled cucumber	£9.50
Sumac spiced hummus with olives and warm pitta bread ^V	£7.50
Confit chicken and ham hock bruschetta with house piccalilli	£7.50

MAINS

Chicken parmigiana with sunblush tomato, mozzarella and chive roast potatoes	£16.50
Sesame ginger salmon fillet, pak choi and chorizo salsa with crispy potatoes	£18.95
Battered haddock, garden peas with tartare sauce and fries	£18.25
Braised featherblade of beef, dauphinoise potato with savoy cabbage and red wine gravy	£18.95
Spiced butternut squash and mozzarella risotto with truffle oil and basil pesto ^{VG}	£14.50
Garlic roasted seabass fillet with prawn, pea and smoked bacon gnocchi	£18.95
Feta, cherry tomato and fig tart with glazed root vegetables and red chard ^V	£13.50
Moving Mountain plant burger with beetroot sauerkraut and vegan cheddar on brioche bun ^{VG}	£15.95
The Jute beef burger with red onion relish, crispy bacon mayonnaise, smoked cheese, lettuce and tomato on brioche bun	£15.95

MEZZE PLATES

Veggie ^{VG} Sumac spiced hummus, roast fig, cherry tomato, feta and pomegranate, cauliflower and broccoli fritters, with olives and pitta bread	£14.95
Seafood Thai fishcake, smoked haddock toast, tempura prawns with chilli flake calamari and sriracha aioli	£17.50

SIDES & DIPS

Onion rings ^{VG}	£4.50
Chive roast potatoes ^{VG}	£4.25
Maple glazed root vegetables ^V	£4.50
Piri piri spiced fries ^{VG}	£4.50
Parmesan and truffle fries ^V	£5.25
Sriracha aioli ^V	£0.50
Smoked chilli jam ^{VG}	£0.50

DESSERTS

Toffee apple cheesecake with toasted marshmallow and raspberry sorbet	£7.50
Lemon pannacotta with blackcurrant sorbet ^V	£6.95
Prosecco and dark cherry iced parfait with mulled berries and vanilla cream ^{VG}	£7.50
Vanilla and cinnamon spiced pear strudel with rum and raisin ice cream ^V	£6.95
Dark chocolate and honeycomb tart with clotted cream ice cream ^V	£7.50
Affogato Espresso with vanilla ice cream ^V	£5.25

AFTER DINNER DRINKS

Espresso Martini Grey Goose Vodka, Kahlua, vanilla, double espresso	£10.25
Toblerone Martini Frangelico, Kahlua, Baileys, chocolate, honey, milk, cream, almond syrup	£8.50
Irish Coffee Black coffee, Jameson Whiskey, double cream	£6.75
Calypso Coffee Black coffee, Bacardi Caribbean spiced rum, double cream	£6.75
Coffee Liqueur Black coffee, double cream with a choice of - Amaretto, Frangelico or Kahlua	£6.75

HOT DRINKS

Latte/Cappuccino	£3.00 / £3.80
Americano	£2.90 / £3.60
Mocha	£3.50 / £4.00
Flavoured Latte	£3.50 / £4.00
Macchiato	£2.90 / £3.60
Espresso	£2.90 / £3.60
Flat White	£3.00 / £3.80
Pot of Tea <i>Breakfast, Earl Grey, Peppermint, Green Tea, Blackberry & Raspberry, Camomile, Lemon & Ginger or Decaffeinated</i>	£3.00
Hot Chocolate with Marshmallows	£4.25

JUUTE

DINNER