

## 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

Smoked duck leg and pistachio croquette with red onion jam and parmesan	£9.25
Goat's cheese mousse on brioche with sweet walnuts, poached pear and pea shoots <sup>v</sup>	£8.95
Crispy calamari with red chilli, coriander and sriracha aioli	£8.50
Gin Bothy Rhubarb and beetroot cured salmon with lemon and dill potato salad and oatcakes	£9.50
Dundee Marmalade pork belly, black pudding and seared scallop	£10.95
Feta and sundried tomato filo, creamed leek and crispy kale <sup>vg</sup>	£7.75

## SMALL PLATES

Haggis and black pudding fritters with peppercorn jus	£8.25
Sumac red lentil and sweet potato bon bons with chilli flake baba ghanoush <sup>vg</sup>	£7.75
Thai spiced fishcakes with sweet chilli mayonnaise and pickled cucumber salad	£9.50
Honey seared halloumi, roasted figs with balsamic cherry tomatoes <sup>v</sup>	£8.75
Lamb kofta meatballs in spicy tomato jus with crumbed feta	£8.95
Roast garlic and olive oil focaccia with hummus, olives and oils <sup>v</sup>	£7.25

## MAINS

Roast courgette, pea and spinach carbonara with baby mozzarella and carrot crisps <sup>v</sup>	£13.50
Battered haddock, garden peas with confit lemon and fries	£17.95
Baked wild mushroom and lentil potato gnocchi bolognese with roast garlic and basil sour dough <sup>vg</sup>	£13.95
Pan fried seabass with sticky pork belly, prawn and pea paella	£17.95
Crispy chicken Kiev with gruyere cheese, roast parmentier potatoes and chilli tender stem broccoli	£16.50
Tandoori roasted salmon with coriander and lentil dahl and mango salsa	£18.50
Moving Mountain plant burger with beetroot sauerkraut and vegan cheddar on potato burger bun <sup>vg</sup>	£15.95
The Jute beef burger with red onion relish, crispy bacon mayonnaise, smoked cheese, lettuce and tomato on potato brioche bun	£15.95
Prosciutto pork fillet, dauphinoise potatoes with creamy savoy cabbage	£17.95
Sirloin steak with triple cooked chips, roast tomato and peppercorn jus	£28.50

## SIDES & DIPS

Onion rings <sup>vg</sup>	£4.50
Parmentier potatoes <sup>vg</sup>	£4.50
Caprese salad <sup>v</sup>	£4.95
Piri piri spiced fries <sup>vg</sup>	£4.50
Parmesan and truffle fries <sup>v</sup>	£5.25
Sriracha aioli <sup>v</sup>	£0.50
Smoked chilli jam <sup>vg</sup>	£0.50
Curried Hollandaise <sup>v</sup>	£1.00
Peppercorn sauce <sup>v</sup>	£1.00

## DESSERTS

Rocky road vanilla cheesecake with white chocolate ice cream <sup>v</sup>	£7.25
Spiced cinnamon apple strudel with sauce anglaise and latte ice cream <sup>v</sup>	£6.95
Honeycomb and dark chocolate brownie, chocolate sauce and vanilla pod ice cream <sup>v</sup>	£7.25
Iced blueberry & blackcurrant pavlova with raspberry sorbet <sup>vg</sup>	£7.25
Sticky banoffee pudding with maple glazed banana, toffee sauce and biscoff crumb <sup>v</sup>	£6.95
Affogato Espresso with vanilla ice cream <sup>v</sup>	£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 &amp; Raspberry, Camomile, Lemon &amp; Ginger or Decaffeinated</i>	£3.00
Hot Chocolate with Marshmallows	£4.25

JUUTE

DINNER