

*the*  
**JAMM HUB**  
RESTAURANT & COCKTAIL BAR

# Menu

KITCHEN & BAR

WHERE FLAVOURS MEET





# MENU

## BAR SNACKS

|                                                                                      |      |                                                                           |      |
|--------------------------------------------------------------------------------------|------|---------------------------------------------------------------------------|------|
| Smoked Almonds (V)                                                                   | 4.50 | Mini Chorizo                                                              | 6.99 |
|                                                                                      |      | Chorizo, rosemary & warm honey glaze                                      |      |
| Pico de Gallo (V)                                                                    | 6.50 | Pomodoro Arancini (V)                                                     | 7.99 |
| Avocado cream, tomato concasse, red onions, jalapeños, fresh herbs & tortilla crisps |      | Crispy tomato risotto balls with mozzarella, parmesan & black garlic mayo |      |
| Padron Peppers (V)                                                                   | 6.50 | Olives, Anchovy-Stuffed                                                   | 4.99 |

## STARTERS

|                                                                                      |       |                                                                                             |       |
|--------------------------------------------------------------------------------------|-------|---------------------------------------------------------------------------------------------|-------|
| Burrata Caprese (V)                                                                  | 12.50 | Classic Beef Tartare                                                                        | 10.50 |
| Creamy burrata, cherry tomatoes, basil pesto & balsamic dressing                     |       | Hand-cut beef fillet, egg yolk, shallots, capers, Dijon, chives & radish                    |       |
| Prawns Gazpacho                                                                      | 10.99 | Velvet Hummus (V)                                                                           | 9.50  |
| Chilled tomato & pepper gazpacho with grilled prawns, lime zest, chives & corn salad |       | Chickpea & sweet potato hummus with roasted onion, broccoli, grapes & balsamic soy dressing |       |
| Scallops au Velouté                                                                  | 14.50 | Bruschetta Classica (V)                                                                     | 7.50  |
| Seared scallops, mint pea velouté, tomato concassé & sweet potato crisps             |       | Grilled sourdough, tomatoes, fresh basil, garlic oil & balsamic molasses                    |       |

## MAIN COURSES

|                                                                                                                       |       |
|-----------------------------------------------------------------------------------------------------------------------|-------|
| Rustic Ravioli (V)                                                                                                    | 14.50 |
| Housemade ravioli with ricotta and spinach filling, bathed in sage butter & parmesan                                  |       |
| Risotto alla Barbabietola (V)                                                                                         | 12.50 |
| Creamy beetroot risotto with blue cheese cream, black garlic oil, parmesan & crispy shallots                          |       |
| The Artisan Beef Burger                                                                                               | 16.50 |
| Caramelized red onions, red currant jelly ketchup, iceberg, gherkins, cheese, & house burger sauce, served with fries |       |
| Spaghetti Carbonara                                                                                                   | 14.50 |
| Classic pasta with guanciale, egg yolk & parmesan cheese                                                              |       |
| Chermoula Chicken                                                                                                     | 17.50 |
| Juicy chicken supreme marinated in chermoula, served with carrot and broccoli ragout in beef jus                      |       |
| Rib Eye Steak                                                                                                         | 29.50 |
| Grilled aged rib eye with chimichurri sauce, rocket salad, cherry tomatoes & crispy fries                             |       |
| Salmon à la Côte d'Or                                                                                                 | 22.50 |
| Pan-seared salmon, asparagus, coconut milk cream, carrot & ginger velouté, dill oil                                   |       |
| Beef Chateaubriand                                                                                                    | 24.50 |
| Tender beef, roasted rosemary potatoes, peppercorn sauce & corn salad                                                 |       |
| Chicken Kyiv                       | 16.50 |
| Breaded chicken breast stuffed with herb garlic butter, served with creamy mashed potatoes                            |       |

## SALADS

|                                                                                                    |       |
|----------------------------------------------------------------------------------------------------|-------|
| Chicken Caesar                                                                                     | 15.50 |
| Low-temp baked chicken breast, romaine cos, parmesan, croutons, anchovies & Caesar dressing        |       |
| Parma Delight                                                                                      | 15.50 |
| Mix salad, Parma ham, olives, cherry tomatoes, golden beetroot & house dressing                    |       |
| Rustic Bliss (V)                                                                                   | 11.99 |
| Chickpeas, melon, cucumber, feta cheese, fresh mint & basil, finished with a splash of lemon juice |       |

## SIDES

|                          |      |
|--------------------------|------|
| Chips (V)                | 5.50 |
| Green Salad (V)          | 4.99 |
| Roasted potatoes (V)     | 5.50 |
| Broccoli à la Tender (V) | 5.50 |

A memorable dining experience awaits. Each dish crafted with passion, care, and creativity.

Savour every bite. Bon appétit!

*If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order. A discretionary service charge of 12.5% will be added to your bill. The full amount is shared among our dedicated team.*



# WINE LIST & DRINKS



125 ml   250 ml   Bottle

## CHAMPAGNE & SPARKLING WINE

|                                            |   |    |    |
|--------------------------------------------|---|----|----|
| MOËT&CHANDON BRUT IMPÉRIAL, France         | - | -  | 65 |
| CHAMPAGNE DRAPPIER CARTE D'OR BRUT, France | - | -  | 79 |
| CA' DEL CONSOLE PROSECCO EXTRA DRY, Italy  | 6 | 12 | 33 |
| CA' DEL CONSOLE PROSECCO ROSÉ, Italy/2023  | 6 | 12 | 33 |
| CASTELL D'OR CAVA DE GUARA BRUT, Spain     | 7 | 14 | 38 |

## WHITE WINE

|                                                      |      |    |    |
|------------------------------------------------------|------|----|----|
| KLEINKLOOF CHENIN BLANC, South Africa/2024           | 6    | 12 | 33 |
| PRUNUS DAO BRANCO, Portugal/2023                     | 6,5  | 13 | 35 |
| CASTEL FIRMIAN PINOT GRIGIO, MEZZACORONA, Italy/2023 | 6,5  | 13 | 35 |
| WHITE RABBIT RIESLING, Germany/2023                  | 6,5  | 13 | 35 |
| FIDDLEHEAD SAUVIGNON BLANC, New Zealand/2023         | 7    | 14 | 40 |
| ZERO-G GRUNNER VELTLINER (Organic), Austria          | 7,5  | 15 | 42 |
| GAVI DI GAVI LA CONTESSA, Cortese/Italy/2023         | 7,5  | 15 | 42 |
| CHABLIS, DOMAINE JEAN-MARC BROCARD, France/2023      | 10,5 | 21 | 59 |

## ROSE WINE

|                                              |   |    |    |
|----------------------------------------------|---|----|----|
| TERRE DEL NOCE PINOT GRIGIO ROSÉ, Italy/2023 | 6 | 12 | 33 |
| LADY-A LA COSTE, France/2023                 | 8 | 16 | 44 |

## RED WINE

|                                                           |      |    |    |
|-----------------------------------------------------------|------|----|----|
| CASA DE FLORES MERLOT, Chile/2024                         | 6    | 12 | 33 |
| PROMESA RIOJA TEMPRANILLO, Spain/2023                     | 6,5  | 13 | 35 |
| LES TEMPLIERS PINOT NOIR, France/2023                     | 6,5  | 13 | 35 |
| FINCA LA COLONIA COLECCIÓN MALBEC, NORTON, Argentina/2024 | 7,5  | 15 | 42 |
| PÈPPOLI CHIANTI CLASSICO, ANTINORI, Italy/2022            | 9,5  | 19 | 56 |
| PELAGO UMANI RONCHE, Italy/2020                           | 12.5 | 25 | 68 |

## NON ALCOHOLIC WINE

|                                                             |   |    |    |
|-------------------------------------------------------------|---|----|----|
| STEINBOCK ZERO RIESLING SPARKLING, White Blend/Germany      | 6 | 12 | 33 |
| NOOH STILL ROSÉ, LA COSTE (ZERO ALCOHOL), Rosé Blend/France | 9 | 18 | 50 |

*Drinks*

## SOFT DRINKS

|                           |      |
|---------------------------|------|
| COCA COLA, 330 ML         | 3,50 |
| FANTA ORANGE, 330 ML      | 3,50 |
| SPRITE, 330 ML            | 3,50 |
| SCHWEPPEs, 200 ML         | 2,99 |
| SODA WATER, 200 ML        | 2,99 |
| JUICE, 250 ML             | 2,99 |
| HOMEMADE LEMONADE, 350 ML | 6,00 |

## TEAS & INFUSIONS

|                     |      |
|---------------------|------|
| SELECTED ASSORTMENT | 3,50 |
|---------------------|------|

## COFFEE

|                 |      |
|-----------------|------|
| ESPRESSO        | 2,99 |
| BLACK AMERICANO | 2,99 |
| WHITE AMERICANO | 3,50 |
| CAPPUCCINO      | 3,99 |
| LATTE           | 3,99 |
| FLAT WHITE      | 3,99 |

## WATER

|                        |      |
|------------------------|------|
| SAN PELLEGRINO, 750 ML | 4,99 |
| ACQUA PANNA, 250 ML    | 3,50 |
| ACQUA PANNA, 750 ML    | 4,99 |



# Spirits

|                   | <u>25 ml</u> |
|-------------------|--------------|
| <b>VERMOUTH</b>   |              |
| MARTINI EXTRA DRY | 2,99         |
| MARTINI BIANCO    | 2,99         |
| MARTINI ROSSO     | 2,99         |

|                       |      |
|-----------------------|------|
| <b>LIQUOR</b>         |      |
| BAILEY'S THE ORIGINAL | 3,99 |
| JÄGERMEISTER          | 4,50 |

|                         |      |
|-------------------------|------|
| <b>RUM</b>              |      |
| BACARDI CARTA BLANCA    | 3,99 |
| BACARDI SPICED          | 3,99 |
| BACARDI CARTA ORO       | 3,99 |
| KRAKEN BLACK SPICED RUM | 5,50 |

|                    |      |
|--------------------|------|
| <b>VODKA</b>       |      |
| GREY GOOSE         | 5,99 |
| ABSOLUT BLUE       | 3,99 |
| ABSOLUT VANILLA    | 4,50 |
| ABSOLUT CITRON     | 4,50 |
| ABSOLUT WATERMELON | 4,50 |

|                    |       |
|--------------------|-------|
| <b>TEQUILA</b>     |       |
| OLMECA BLANKO      | 4,99  |
| OLMECA REPOSADO    | 5,99  |
| PATRON ANEJO       | 8,99  |
| CLASE AZUL TEQUILA | 17,99 |
| REPOSADO           |       |

|                  |      |
|------------------|------|
| <b>COGNAC</b>    |      |
| HENNESSY V.S     | 6,99 |
| HENNESSY V.S.O.P | 7,99 |

# Beer

| <b>BOTTLED BEER</b>  | <u>330 ml</u> |
|----------------------|---------------|
| ESTRELLA             | 5,99          |
| PERONI GF            | 5,99          |
| CORONA               | 5,99          |
| PERONI NON ALCOHOLIC | 5,99          |
| BIG DROP 0.5% LAGER  | 6,99          |

| <b>GIN</b>                | <u>25 ml</u> |
|---------------------------|--------------|
| TANQUERAY № TEN           | 5,99         |
| TANQUERAY LONDON DRY      | 3,99         |
| TANQUERAY                 |              |
| BLACKCURRANT ROYALE       | 4,50         |
| TANQUERAY FLOR DE SEVILLA | 4,99         |
| TANQUERAY RANGPUR         | 4,99         |
| TANQUERAY 0.0% ALC. FREE  | 2,99         |
| GORDON'S PREMIUM PINK     | 3,99         |
| MONKEY 47                 | 6,50         |
| HENDRICK'S                | 5,99         |

|                       |      |
|-----------------------|------|
| <b>WHISKY</b>         |      |
| SCOTLAND              |      |
| THE GLENLIVET 12 Y.O. | 5,99 |
| GLENMORANGIE ORIGINAL | 5,99 |
| THE MACALLAN 12 Y.O.  | 9,90 |
| MONKEY SHOULDER       | 4,99 |

|         |      |
|---------|------|
| IRELAND |      |
| JAMESON | 4,50 |

|                       |      |
|-----------------------|------|
| USA                   |      |
| JACK DANIEL'S OLD № 7 | 4,99 |
| JACK DANIEL'S HONEY   | 4,99 |
| JACK DANIEL'S         |      |
| GENTLEMAN JACK        | 5,99 |

|                  |      |
|------------------|------|
| <b>BOURBON</b>   |      |
| JIM BEAM         | 3,99 |
| WOODFORD RESERVE | 5,99 |

| <b>DRAUGHT BEER</b>         | <u>Pint/ Half pint</u> |
|-----------------------------|------------------------|
| HOBSONS ZEPHYR              | 8/ 5                   |
| 4.3% HOPPED LAGER           |                        |
| HOBSON'S 4.3% HAZY PALE ALE | 8/ 5                   |