

BAR SNACKS

Small bites, big flavours

Smoked Almonds **V, Ve** 4.99

Arancini al Tartufo **V** 7.50

Golden, crispy rice balls with mushrooms, thyme & parmesan, served with a decadent truffle mayo

Sizzle Halloumi **V** 7.50

Crispy panko-crumbed halloumi sticks with a punchy sriracha mayo

Mini Chorizo 7.50

Chorizo, rosemary & warm honey glaze

Padron Peppers **V, Ve** 6.50

Olives, Anchovy-Stuffed 4.99

STARTERS

A taste to awaken the senses

Burrata Bliss **V** 13.50

Creamy burrata paired with roasted pumpkin, sautéed tomatoes, chicory, sage & pumpkin seeds

Prawn Fiesta 13.50

Large, succulent prawns nestled on a crunchy corn salad, finished with refreshing mint and a drizzle of lemon, served with sriracha mayo

Octopus al Mediterraneo 16.50

Tender octopus with black olives, cherry tomato confit & crispy leeks, served on mashed potatoes infused with thyme, rosemary & bay leaves

Porc Croquant 12.50

Slow-cooked, crispy-fried pork belly with creamy leek and a red cabbage salad with almonds

Camembert Fondant **V** 11.50

Camembert baked to perfection, infused with garlic, served with crisp rosemary garlic bread

Ruby Hummus **V** 8.99

Beetroot hummus with chickpeas, tahini & garlic confit, pine nuts & mint, served with warm pita

Bruschetta Classica **V** 7.50

Grilled sourdough, tomatoes, fresh basil, garlic oil & balsamic molasses

SIDES

Companions

Chips **V, Ve** 6.50

Roasted carrots **V, Ve** 6.50

Roasted potatoes **V, Ve** 6.50

Broccoli à la Tender **V, Ve** 6.50

Green Salad **V, Ve** 5.50

MAIN COURSES

Crafted with passion and soul.

Tagliolini Nero di Mare 19.50

Premium house-made black squid ink tagliolini with a medley of prawns, squid, clams, cherry tomatoes, finished in a rich, fragrant bisque

Risotto di Mare 19.50

Creamy seafood risotto with prawns, squid, clams & octopus in a decadent bisque

Sea Bream in Crema 24.50

Tender sea bream served with creamy cauliflower purée and a red cabbage salad with almonds

Beef Chateaubriand 26.50

Succulent Chateaubriand served with cavolo nero and shallots, a hint of golden roasted potatoes, finished with a rich beef jus

Smoky Jack Burger 16.50

Juicy beef patty with baby gem, cheese, gherkins & smoky Jack Daniel's BBQ sauce, served with golden chips

Chicken Kyiv  17.50

Breaded chicken breast stuffed with herb garlic butter, served with creamy mashed potatoes

Porc Royale 26.50

Tomahawk pork chop with aromatic herbs, roasted to perfection, accompanied by tenderstem broccoli and a spiced apple sauce

Ravioli al Tartufo 16.50

Delicate house-made ravioli filled with ricotta, mushrooms & authentic Tuscan salsiccia sausage, bathed in a luscious parmesan and truffle sauce

Vegan Jack Burger **V, Ve** 19.50

Plant-based patty with baby gem, vegan cheese, gherkins, and smoky Jack Daniel's BBQ sauce, served in a gluten-free vegan bun with chips

Steak di Cavolfiore **V, Ve** 12.50

Spiced cauliflower steak with vibrant beetroot hummus, finished with a rich coconut sauce



Join us every Sunday for

Sunday Roast 24.99

A timeless Sunday feast—your choice of assorted tender roasts or a vegetarian option, golden Yorkshire pudding, rich gravy, and classic sides

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.

Final Indulgence SWEET ENDINGS

Created in-house by our Italian-trained Head Chef, our desserts blend generations of tradition with modern flair. Simple yet soulful, they're often called the best of a lifetime —crafted to amaze, delight, and linger on the palate.

Crème Brûlée 7.50

Classic vanilla crème brûlée with a fresh berry garnish

Fondant au Chocolat 7.50

Decadent warm chocolate fondant, served with spiced apple sauce and a scoop of velvety vanilla ice cream

Pistachio Tuile 7.50

Delicate, thin, and crisp French rolled tuile, filled with creamy pistachio ganache enriched with white chocolate, a hint of mint, and finished with a vibrant strawberry sauce

Pumpkin Cheesecake 7.50

Creamy pumpkin cheesecake on a biscuit base, topped with toasted almonds and finished with a luscious caramel sauce

House-Made Ice Cream 5.00

Rich chocolate, creamy vanilla & fruity strawberry



THANK YOU FOR CHOOSING
THE JAMM HUB. ENJOYED YOUR
VISIT? MAKE IT MEMORABLE
FOR OTHERS — SCAN TO LEAVE
A REVIEW AND HELP OTHERS
DISCOVER THE JAMM HUB!

We'd love to welcome you back. Enjoy our live music and themed events, or let us host your private celebration. Book your table online — check our website and Instagram for what's on.

the
JAMM HUB
RESTAURANT & COCKTAIL BAR

☎ 020 4506 4820

☎ 079 56 555 923

🌐 www.jammhub.uk

✉ info@jammhub.uk

📱 [@jamm.hub.uk](https://www.instagram.com/jamm.hub.uk)

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**CULINARY
COLLECTION**