

Dessert Selection

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

Sticky Toffee Pudding 7.50
Warm date sponge in silky toffee sauce, served with creamy vanilla ice cream. A classic indulgence with rich caramel depth and melt-in-the-mouth warmth.

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

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THE JAMM HUB
Culinary Collection

BAR SNACKS

Little bites and Nibbles

- Smoked Almonds *V, Ve* 4.99
- Arancini al Tartufo *V* 8.50
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

Opening Flavours Prelude

- Burrata Bliss *V* 13.50
Creamy burrata paired with roasted pumpkin, sautéed tomatoes, sage & pumpkin seeds
- Prawn Fiesta 15.50
Large, succulent prawns nestled on a crunchy corn salad, finished with refreshing mint and a drizzle of lemon, served with sriracha mayo
- Porc Croquant 12.50
Slow-cooked, crispy-fried pork belly with creamy cauliflower purée 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

Small Additions

- 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* 6.50

MAIN COURSES

A Celebration of Flavours

- Risotto di Mare 19.50
Creamy seafood risotto with prawns, squid & clams 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 golden roasted potatoes and carrots, finished with a rich beef jus
- Smoky Jack Burger 17.50
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
- BBQ Glazed Pork Ribs 19.50
Succulent pork ribs glazed in rich BBQ sauce, served with creamy mashed potatoes and a refreshing red cabbage salad
- 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 (beef, pork or fish) 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.