

*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.