



the
MENU

the
JAMM HUB
RESTAURANT & COCKTAIL BAR

BAR SNACKS

- Smoked Almonds  4.99
- Arancini al Tartufo  8.50
Golden, crispy rice balls with porcini mushrooms, thyme & parmesan, served with a decadent truffle aioli
- Sizzle Halloumi  7.50
Crispy panko-crumbed halloumi sticks with a punchy sriracha sauce
- Mini Chorizo 8.50
Spanish Chorizo, rosemary & honey glaze
- Padron Peppers  6.50
- Olives, Anchovy-Stuffed 4.99
- Pickled Mushrooms  5.99

STARTERS

- Premium Caviar 39.00
Exquisite black caviar (10g) paired with crisp toasts and butter
- Prawns XL 13.50
Succulent jumbo prawns, paired with rice crisps, and sriracha aioli
-  Rustic Rolls  12.50
Grilled aubergine slices with tomato, basil, walnuts, and garlic aioli
- Insalata Caprese  12.50
Juicy cherry tomatoes and creamy mozzarella tossed in fragrant basil pesto, with pine nuts
- Camembert Fondant  12.50
Camembert baked to perfection, served with crisp garlic bread and cranberry sauce
-  Beetroot Carpaccio  12.50
Thinly sliced roasted beetroot served on a delicate garlic-yoghurt base, topped with creamy mozzarella, pesto and balsamic
- Bruschetta Classica  7.50
Grilled sourdough, tomatoes, fresh basil, garlic oil & balsamic molasses
-  Salo Platter 9.50
Rich, thinly sliced cured pork fat paired with rye bread and a touch of chili
-  Taste of Ukraine 19.50
A curated trio of Rustic Rolls, Beetroot Carpaccio, and Salo, served with rye bread

SIDES Vegetarian Vegan

- Chips 6.50
- Roasted carrots 6.50
- Roasted potatoes 6.50
- Broccoli à la Tender 6.50

MAINS

- Pan-Seared Sea Bream 22.50
Tender sea bream served with mashed potatoes, pea purée and green oil
- Beef Chateaubriand 26.50
Succulent Chateaubriand served with roasted potatoes, carrots, beef jus
- The Big Bite Burger 17.50
Juicy beef patty with cheese, bacon, fresh baby gem, gherkins, red onion, tomato, Dijon mustard & ketchup, and garlic aioli on a toasted bun, served with chips
-  Golubtsi 17.00
Tender cabbage leaves wrapped around beef and chicken filling, gently braised in a creamy tomato sauce
-  Chicken Kyiv 21.50
Breaded chicken breast stuffed with herb garlic butter, served with creamy mashed potatoes, pea purée and green oil
-  Chicken Varenyky 16.50
Ukrainian dumplings filled with chicken mince, served with crispy bacon and shallots
- Chicken Dumplings 16.50
Tender chicken-filled dumplings served with rich mushroom cream sauce
- Pork Schnitzel 19.50
Crispy breaded pork schnitzel served with golden chips
- Potato Gratin  13.50
Layers of thinly sliced potatoes baked in a buttery shallot sauce, served with mushroom cream
-  Potato Varenyky  13.50
Traditional dumplings filled with potatoes, served with mushroom cream sauce
-  Borshch 17.50
Traditional rich beetroot soup with mixed meats, finished with a swirl of sour cream, served with salo, rye bread, and a vodka shot - a classic taste of Ukraine
-  **SUNDAY ROAST** *Every Sunday* 24.99
A timeless Sunday feast — your choice of tender roasts: BEEF, PORK or SEA BREAM. Served with rich pan gravy, Yorkshire pudding, and a selection of seasonal sides

- UKRAINIAN LUNCH** 17.50
A choice of Rustic Rolls or Beetroot Carpaccio, followed by traditional Borshch and your selection of Golubtsi or Varenyky
Served 12 pm - 5 pm, excluding Sundays

SWEET ENDINGS

DESSERTS COLLECTION

Crème Brûlée 7.50

Classic vanilla crème brûlée with a fresh berry garnish

Fondant au Chocolat 7.50

Classic warm chocolate fondant, served with a scoop of velvety vanilla ice cream

Syrnyky 7.50

Classic Ukrainian cottage cheese pancakes, golden-fried and gently sweet with a tender center, served with strawberry sauce and condensed milk

Napoleon Cake 7.50

A delightful traditional Ukrainian treat to discover. Puff pastry layers soaked with creamy custard infused with white chocolate, topped with almonds

Ice Cream 2.50

Pick your scoop of flavour from our rotating selection of creamy ice cream

REFRESHERS

SAN PELLEGRINO, 750 ML 5.50

ACQUA PANNA, still, 750 ML 5.50

JUICE, 250 ML 2.99

HOMEMADE LEMONADE 6.00

COCA COLA, 200 ML 3.99

FANTA ORANGE, 200 ML 3.99

SPRITE, 200 ML 3.99

SCHWEPPEs, 200 ML 3.50

HOT DRINKS

ESPRESSO 2,99

BLACK AMERICANO 2,99

WHITE AMERICANO 3,50

CAPPUCCINO 3,99

LATTE 3,99

FLAT WHITE 3,99

TEAS ASSORTMENT 3,50

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

(125ml / 250ml / Bottle)

CHAMPAGNE & SPARKLING WINE

Effervescent

MOËT & CHANDON BRUT IMPÉRIAL, France - / 65 Btl

VEUVE CLICQUOT YELLOW LABEL BRUT, France - / 75 Btl

CA' DEL CONSOLE PROSECCO EXTRA DRY, Italy - / 6/12/33

CA' DEL CONSOLE PROSECCO ROSÉ, Italy - / 6/12/33

CASTELL D'OR CAVA DE GUARA BRUT, Spain - / 7/14/38

WHITE WINE

Crisp & Bright

KLEINKLOOF CHENIN BLANC, South Africa - / 6/12/33

PRUNUS DAO BRANCO, Portugal - / 6.50/13/35

CASTEL FIRMIAN PINOT GRIGIO, Italy - / 6.50/13/35

WHITE RABBIT RIESLING, Germany - / 6.50/13/35

FIDDLEHEAD SAUVIGNON BLANC, New Zealand - / 7/14/38

ZERO-G GRUNNER VELTLINER, Austria - / 7.5/15/42

GAVI DI GAVI LA CONTESSA, Cortese/Italy - / 7.5/15/42

CHABLIS, JEAN-MARC BROCARD, France - / 10.5/21/59

ARTHUR CHARDONNAY, DROUHIN, USA - / 68 Btl

ROSE WINE

Blush

LADY-A LA COSTE, France - / 8/16/44

RED WINE

Velvet

CASA DE FLORES MERLOT, Chile - / 6/12/33

PROMESA RIOJA TEMPRANILLO, Spain - / 6.50/13/35

LES TEMPLIERS PINOT NOIR, France - / 6.50/13/35

FINCA LA COLONIA C. MALBEC, Argentina - / 7.5/15/42

PÈPPOLI CHIANTI CLASSICO, ANTINORI, Italy - / 56 Btl

LANGHE NEBBIOLO, DIEGO MORRA, Italy - / 56 Btl

PELAGO UMANI RONCHE, Italy - / 68 Btl

NON ALCOHOLIC WINE

Clean Sips

STEINBOCK ZERO RIESLING SPARKLING,

White Blend/Germany - / 6/12/33

NOOH STILL ROSÉ, LA COSTE (ZERO ALCOHOL),

Rosé Blend/France - / 9/18/50

SPIRITS

VERMOUTH	<u>25ml</u>
MARTINI EXTRA DRY	2,99
MARTINI BIANCO	2,99
MARTINI ROSSO	2,99
RUM	
BACARDI CARTA BLANCA	3,99
KRAKEN BLACK SPICED RUM	5,50
VODKA	
GREY GOOSE	6,99
ABSOLUT BLUE	4,50
ABSOLUT VANILLA	4,50
ABSOLUT CITRON	4,50
TEQUILA	
OLMECA BLANCO	4,99
OLMECA REPOSADO	5,99
CLASE AZUL TEQUILA REPOSADO	17,99
COGNAC	
HENNESSY V.S.O.P	8,50

GIN	<u>25ml</u>
TANQUERAY LONDON DRY	4,50
TANQUERAY BLACKCURRANT ROYALE	4,99
TANQUERAY FLOR DE SEVILLA	5,50
TANQUERAY 0.0% ALC. FREE	3,50
GORDON'S PREMIUM PINK	3,99
MONKEY 47	6,99
HENDRICK'S	5,99
WHISKY	
THE GLENLIVET 12 Y.O.	6,50
GLENMORANGIE ORIGINAL	6,50
THE MACALLAN 12 Y.O.	9,90
MONKEY SHOULDER	5,50
JAMESON	4,50
JACK DANIEL'S OLD N°7	4,99
BOURBON	
JIM BEAM	3,99
WOODFORD RESERVE	5,99
BEER	<u>330 ml</u>
ESTRELLA	6,50
CORONA	5,99
PERONI (ORIGINAL / GF / ZERO)	5,99

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

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