



MENU

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL
PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES



A LA CARTE MENU

AVAILABLE THURSDAY FROM 5PM, FRIDAY & SATURDAY FROM MIDDAY

NIBBLES

- NACHO NIBBLES £3 V GFA
- SPLICED ROASTED CHICKPEAS
£3.50 V GF
- VEGETABLE CRISPS WITH GARLIC
SALT & CHIVE GARNISH £3 V
- SWEET PICKLED VEGETABLES £3
V
- PIGS IN BLANKETS £5

BREADS

- GARLIC BUTTERED FLATBREAD
£6 VG
- HOUSE FOCACCIA £6 V
- BREAD ROLL £3 V GF

ANY SPECIAL DIETARY
REQUIREMENTS?

ALL OF OUR FOOD IS COOKED
FRESH TO ORDER. WE'RE
ALWAYS HAPPY TO
CUSTOMISE OUR DISHES TO
SUIT YOU.

WHIPS & DIPS

- PREMIUM OLIVE OIL & BALSAMIC
£3 V
- CHILLI TOMATO SALSA £3 V
- ARTICHOKE & CUMIN DIP £4 V
- GARLIC & PARSLEY BUTTER £3 VG
- MATURE CHEDDAR & MUSTARD
CHEESE SAUCE £4 VG
- SMOKED AUBERGINE & GARLIC
PESTO £4 V
- WHIPPED GOATS CHEESE WITH
POMEGRANATE MOLASSES £4 VG

TRADITIONAL SUNDAY ROAST

We serve a traditional British
Sunday Roast every Sunday from
1pm - 4.30pm. A hug on a plate
with lashings of our proper gravy.
Come & see what the hype is about
& we guarantee you'll leave feeling
full, satisfied & very happy.

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STARTERS & SMALL PLATES

AVAILABLE THURSDAY FROM 5PM, FRIDAY & SATURDAY FROM MIDDAY

COURGETTE TEMPURA FRIES

Add a dip of your choice £7 VA

RICH RATATOUILLE BRUSCHETTA

On toasted house focaccia with a Parmesan crisp £7 VG VA GFA

BEETROOT HUMMUS

Served with homemade crisp bread, premium olive oil & pomegranate seeds £7 V

HONEY ROASTED BUTTERNUT SQUASH

Stuffed with Welsh goats cheese & wilted spinach. Dressed to impress with pomegranate molasses & seeds £8 VG

GARLIC BUTTER & PARSLEY

PRAWNS

On griddled focaccia with fresh lemon & salad garnish £9 GFA

JU JU'S HOMEMADE NACHOS

Crispy homemade nachos, coated in our top-secret spice mix, served with a pot of chilli beef or vegan chilli bean. Available as a single portion £6 or large portion £11 GFA V VG

Veggie & beef nachos are served with cheese, sour cream & salsa. Vegan nachos are served with vegan sour cream, salsa & avocado.

BBQ PORK RIBS

Salsa verde & rocket garnish £8

CHICKEN LIVER PATE

Homemade crisp bread & sweet pickled vegetables £7

CRISPY CHICKEN SKEWER

Chilli tomato salsa £8

MAINS

AVAILABLE THURSDAY FROM 5PM, FRIDAY & SATURDAY FROM MIDDAY

FISH & CHIPS

Beer battered fillet of sustainable cod served with gourmet chips & your choice of mushy peas, homemade tar tar, curry sauce or a piece of thick cut bloomer for that all important chip butty £19 GFA

'NOT' FISH & CHIPS

We've replaced the fish with our moreish halloumi cheese to make this classic dish veggie friendly & fabulous! Choose from mushy peas, homemade tar tar, curry sauce or a piece of thick cut bloomer £17 VG GFA

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MAINS CONTINUED...

FISH PIE

Prime cuts of sustainable fish in a luxuriously creamy sauce with fresh vegetables. Topped with buttery mash & garnished with shellfish & lemon £18

PORK SCHNITZEL

Escalope of pork loin, schnitzel style, with braised artichoke, broad beans & a caper parsley sauce. Garnished with a griddled lemon £15

SLOW COOKED WELSH LAMB

We slow cook our lamb overnight with rosemary & garlic for the most tender & juicy meat. Served on a bed of white beans & samphire with mint salsa verde, griddled lemon & a drizzle of lamb pan juices £22

INSIDE OUT CHICKEN KYIV

100% prime chicken, flavoured with tarragon & lemon, breaded & then baked. Served with a moreish creamy garlic, parsley & butter sauce. Finished with a flourish of radish & watercress £16

THE BIG BEEF YORKI

Who said Yorkshire puddings are just for Sunday? Slow cooked pulled beef sandwiched between two Yorkshire puddings with pigs in blankets, caramelised onions, cheese sauce & lashings of our beef gravy £17

Add a side of thick cut chips for £3.75?

THE LAMB BURGER

Homemade minted lamb burger on a red currant & mayo buttered brioche with caramelized onions & whipped Welsh goats cheese £14

BEETROOT & BUTTERNUT SQUASH WELLINGTON

Spiced with cinnamon, star anise & cranberry. Served on a bed of orange & brown sugar glazed carrots & our stock vegan gravy £17 V

BAKED HALLOUMI

Served on a bed of Mediterranean vegetables in a rich tomato sauce £15 VG VA GF

VEGAN HASH

Crushed potato & onion hash mixed with spinach, mushrooms & smashed avocado with salsa & sweet chilli £15 V GF

THE GREENGROCER

A fresh & light summer salad. Check out our specials board for more details.

SPECIAL OCCASSION COMING UP?

HIRE OUR UNICORN ROOM FOR
FREE!

HAVE A CHAT WITH JU JU &
LETS GET A DATE IN THE DIARY.

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SIDES

THICK CUT CHIPS £3.75 V

FRIES £3.75 V

MASH £4.50 VA VG

CAULIFLOWER CHEESE £5.50 VG

RATATOUILLE £5.50 V

SIDE SALAD £5 V

BRAISED GREENS, GREEN BEANS,
BROAD BEANS & PEAS £4.75 VA

WARM BEETROOT WITH BALSAMIC
GLAZE £4

ORANGE & BROWN SUGAR GLAZED
CARROTS £4 VA

PUDDINGS

VOLCANIC MERINGUE

Berry compote & whipped cream nestled
between meringues. Topped with vanilla ice
cream, fresh strawberries & balsamic glaze
£7.50 VG GF

CHOCOLATE BROWNIE

Goey & intense brownie with fresh
strawberries & whipped cream £9 VG GF

TRILLIONAIRES TART

With a scoop of vanilla ice cream & berry
sauce £8 VG

CREME BRÛLÉE

Homemade shortbread biscuit £7 VG

FRUIT SUNDAE £7 VG

ICE CREAM CUP

Choose 2 scoops from vanilla, chocolate and
strawberry £5 VG

DESSERT COCKTAIL? OH GO ON THEN!

FLAT WHITE MARTINI

Vodka, Tia Maria, Baileys & espresso
shaken over ice. Classy & addictive, this is
Ju Ju's after dinner drink of choice £9.50

THE STRONG CUPPA

English breakfast tea, honey, lemon & a
double shot of our house vodka. This
warming evening tippie is sure to put hairs
on your chest £8

LIQUEUR COFFEE

Choose your favourite liqueur & we'll do
the rest £9

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BRUNCH

AVAILABLE FROM 10AM TO 3.30PM FRIDAY, SATURDAY & SUNDAY

MEATY FULL ENGLISH

Smokey bacon, sausage, fried eggs, tomato, beans, mushrooms, spinach, hash brown & a toasted slice of white bloomer £12.50 GFA

Be sure to add a side of black pudding for £3, its officially a super food!

VEGGIE FULL ENGLISH

Vegan sausages, fried eggs, tomato, beans, mushrooms, spinach, hash brown & a toasted slice of bloomer £12.50 V GFA

VEGAN FULL ENGLISH

Vegan sausage, smashed avocado with salsa and sweet chilli, tomato, beans, mushrooms, spinach, hash brown & a toasted slice of bloomer £12.50 V GFA

EGGS BENI

Thick cut bacon, creamy hollandaise & poached eggs on a toasted muffin £9.95

PULLED BEEF BENI

Pulled beef brisket, creamy cheese sauce & poached eggs on a toasted muffin £13.50

EGGS ROYALE

Smoked salmon, creamy hollandaise & poached eggs on a toasted muffin £15

PORKY HASH

Crushed potato & onion hash mixed with chopped bacon & sausage. Topped with hollandaise & paprika dusted fried eggs £12.25

CHORIZO & BLACK PUD HASH

Crushed potato & onion hash mixed with chopped black pudding & chorizo. Topped with hollandaise & paprika dusted fried eggs £14

VEGGIE HASH

Crushed potato & onion hash mixed with spinach, cheddar cheese & mushrooms. Topped with hollandaise sauce & paprika dusted fried eggs £12.25 VG GFA

VEGAN HASH

Crushed potato & onion hash mixed with spinach, mushrooms & smashed avocado with salsa & sweet chilli £12.25 V GF

SHAKSHUKA

A medley of Mediterranean vegetables in a rich tomato sauce £10 V

Add eggs? £2.50

Add grilled halloumi? £4

Smashed avocado? £4

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THE LEBANESE

Toasted brown bloomer with avocado, poached eggs, sumac & zaatar with lashings of extra virgin olive oil £13.50 VG GFA

CREAMY SCRAMBLED EGGS ON WHOLEMEAL BLOOMER

With smoked salmon £15 GFA

With crispy bacon £13 GFA

With creamed mushrooms £12 VG GFA

WAFFLES

OUR CLASSIC WAFFLES WITH YOUR CHOICE OF TOPPING...

BERRY COMPOTE & WHIPPED CREAM £8

PEACHES & CREAM £9

STRAWBERRIES & CREAM £10

LEMON & MAPLE FLAVOURED SYRUP £8

BANANA & CARAMEL £10

CRISPY BACON & MAPLE FLAVOURED SYRUP £11

ALL LAVISHLY GARNISHED WITH FRESH FRUIT & MINT

FISHY FRIDAYS

Enjoy our fish & chip or 'not' fish & chip platter for 2 at £11 each. Every Friday 5pm - 7pm.

SIDES

THICK CUT GOURMET CHIPS £3.75 VG GFA

FRIES £3.75 VG GFA

BLACK PUDDING £3

FRIED OR POACHED EGGS X 2 £2.50 VG

SCRAMBLED EGGS £2.75 VG

GRILLED HALLOUMI £4 GF

TOAST £1.20 V GFA

SAUSAGES X 2 £3

BACON X 2 £3 GFA

HASH BROWNS X 2 £2 V GFA

BAKED BEANS £2 V GFA

HOLLANDAISE £2.75 VG GFA

FRIED SLICE £1 V

VEGAN SAUSAGES £3

SMASHED AVOCADO WITH SALSA AND SWEET CHILLI £3.95 V

VANILLA ICE CREAM £2 VG

SPECIAL OCCASION COMING UP?

Whether your event is social or professional Ju Ju's has the perfect private dining space. Our Unicorn Room is free to hire with unbeatable views of the canal. From business breakfasts or conferences through to birthday lunches & dinner parties, we'll serve the perfect food & drink to suit your occasion.

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DRINKS

HOT DRINKS

ENGLISH BREAKFAST TEA
DECAF ENGLISH BREAKFAST TEA
EARL GREY TEA
PEPPERMINT TEA
CHAMOMILE TEA
GINGER & LEMON TEA
RED BERRY TEA
GREEN TEA
£2.50

ESPRESSO £3
MACHIATTO £3
AMERICANO £2.75
CAPPUCCINO £3.25
FLAT WHITE £3.50
LATTE £3.75
HOT CHOCOLATE £3.75
MOCHA £3.95
CHAI LATTE £3.75

OAT MILK AVAILABLE AT NO EXTRA COST.

SYRUP £0.50
CHOOSE FROM CARAMEL, VANILLA
OR HAZELNUT

COLD DRINKS

SPARKLING ELDERFLOWER £3.50
LEMONADE £2.50
GINGER BEER £2.75
COKE £2.95
DIET COKE / COKE ZERO £2.50

ORANGE/ APPLE / CRANBERRY /
APPLE & MANGO JUICE £2.95
STILL / SPARKLING WATER £3
TONIC £3.25
SLIMLINE TONIC £3
SODA WATER £2.75
CORDIAL £0.50

BEERS AND CIDERS

ON DRAUGHT

FREEDOM LAGER 4% £2.50 / £4.95
ATTIC INTUITION IPA 4.4% £3.95 /
£6.95

BOTTLED

THATCHERS GOLD £5
DUVEL BELGIAN BLONDE £6.75

WINE & COCKTAIL MENU AVAILABLE, JUST ASK!

Please note we add an
optional 50p donation to the
charity Water Aid
for each table that
orders tap water

THANKS FOR POPPING IN!
COME AND SEE US SOON X



WINES

FIZZ

PROSECCO SPUMANTE £28

PROSECCO GLASS £5.50

RED

HOUSE RED WINE

BOTTLE £26

LARGE GLASS £8.50

MEDIUM GLASS £7.25

MERLOT

BOTTLE £32

ROSE

HOUSE ROSE WINE

BOTTLE £25

LARGE GLASS £8.50

MEDIUM GLASS £7.25

WHITE

HOUSE WHITE WINE

BOTTLE £25

LARGE GLASS £8.50

MEDIUM GLASS £7.25

NEW ZEALAND SAUVIGNON

BLANC

BOTTLE £35

COCKTAILS

MIMOSA £5.50

BRUMMIE MARY £8.25

ENGLISH GARDEN FIZZ £8

APEROL SPRITZ £8.50

COSMO £8.50

SEX ON THE CANAL £9

FLAT WHITE MARTINI £9.50

CLASSIC PIMMS £7.50

ELDERLOWER COLLINS £9

PINK GIN FIZZ £8.50

SUMMER RUM PUNCH £9

MOJITO £9

VIRGIN MOJITO £4

VIRGIN MARY £4.50

VIRGIN SUMMER CUP £4

COCKTAIL JUGS

BRUMMIE MARY / SEX ON THE
CANAL / COSMO/ LIMONCELLO
SANGRIA

ALL £28

CLASSIC PIMMS £22

SPIRITS & LIQUEURS

HOUSE SPIRITS

25ML £3.75

50ML £6.25

LIQUEURS

50ML £5

PREMIUM SPIRITS

25ML £4

50ML £7.50

THANKS FOR POPPING IN!
COME AND SEE US SOON X