Jeru

RAW, CURED & NIBBLES

Marinated warm olives	5
Sheep cheese roasted almonds	4
Dry-aged tuna, smoked labneh, tamarind & orange dressing	17
Yellow tail kingfish, date, ginger, persimmon, lime leaves	16
Smoked duck sujuk bites, pickled onions, kumquats 4 pieces	15
'Cobble Lane', cured lamb & fennel salami	13
'Tarbes Farm', Angus rump basturma	15
'Hammond Charcuterie', cured lamb shoulder	16
Charcoal old city chicken bites	20
Fried halloumi doughnuts, truffle honey 5 pieces (v)	14
Add fresh truffle	5
Our sourdough, cultured butter (v)	4

MEZZE

Charcoal octopus, cuttlefish ragu, black spinach, chilli	24
Ocean trout 'samke harra', roasted fennel tahini, burnt pine nut & bone marrow jus	25
Mom's shish barak dumplings, beef cheek, leek yogurt, mint	18
Levantine lobster & prawn dumplings, burnt harissa butter	21
Confit sugarloaf cabbage, caviar, seasonal mushroom & kefir lime jus (v)	23
Brussels sprouts, fermented chili jam, whipped labneh, cured lamb (v)	15
Hasselback Jerusalem artichokes, goat whey, anchovies (v)	19
Charcoal roasted aubergine, macadamia salsa, dry aged smoked lamb (v)	23

CHARCOAL MEATS & FISH

Ribeye, Bone Off 'Maurice Kettyle Farm' MB2+ 300g 28 days salt moss dry-aged	45
Beef Fillet 'Creek Stone Farms' MB4+ 200g 100 days corn fed, black Angus	48
Short Rib 'Creek Stone Farms' MB4+ 500g Muhammara trimming salsa, marjoram	58
Dry-Aged Stuffed Lamb Neck 300g Sweetbreads & bean 'tabich' slow cooked	38
Charcoal Corn Fed Chicken In Grape Leaf Truffle butter, fig jus	32
Roast Monkfish Steak Lemon verbena béarnaise	34
Charcoal Halibut Fillet Spiced palourde clam pot, rice crisp	35

Add roast bone marrow	4ea
Add chips (v)	5
Add crispy gratin potato (v)	6
Add spinach majadra (v)	7
Add burnt ends majadra	12
Add baby gem (v)	6
Add steamed greens (v)	8

Ask your Server for our Dry-Aged by Jeru Menu and Our Chef's Special Menu

Prices include VAT. An optional service charge of 12.5% will be added to your bill.
Please speak to a member of staff for any food allergens or intolerances before ordering. Flour, nuts and dairy are used in our kitchen and we can therefore not guarantee that traces of gluten, nuts and dairy can be found in our dishes.