

Jeru.

to start.

WARM CHARCOAL OLIVES (v*, gf)
Smoked paprika, oregano, feta

WOOD-FIRED POTATO BREAD (v*)
Truffled honey, chickpea miso butter

- add 'Tarbes Farm' angus basturma

BLACK CHICKPEA HUMMUS (v*, gf)
British foraged mushrooms, 'herb tatbila'

ROAST AUBERGINE & TAHINI (v*, gf)
Piquillo peppers, mint dressing

OUR SIGNATURE BASTURMA (gf)
Pickled guindillas, 'ezme' salsa

mezze.

TUNA CEVICHE (gf*)
Orange, tamarind, rainbow radish

'WESTER ROSS' SCOTTISH SALMON (gf)
Persian lemon, crab & caviar sauce

CRISPY HASSELBACK ARTICHOKEs (v*, gf)
Caramelised celeriac tahini, white anchovies, spring onion salsa

CHARCOAL SWORDFISH (gf)
Heritage tomatoes, smoked sumac, chilli

HALLOUMI DOUGHNUTS (v)
Goat's curd, lemon, truffle honey

- add fresh British truffle

HERITAGE BEETROOT PASTRAMI (v*, gf)
Horseradish feta, roasted hazelnut, caper vinaigrette

GRILLED OCTOPUS (gf)
Spiced langoustine & chickpea ragu

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mains.

CHOCOLATE AGED WAGYU RIB-EYE (gf)
300g, MB 7-8, cherry molasses sauce

WAGYU COTE DE BOEUF (gf)
400g, MB2-3, on the bone

-add Pepper Sauce or Mushroom Sauce

CHOCOLATE AGED TOMAHAWK
please ask your server

CHARCOAL BRICK-PRESSED CHICKEN (gf)
Corn-fed chicken, creamy aubergine, spiced gravy

ROAST BLACK COD FILLET
Bone marrow vinaigrette

CHARCOAL ROAST AUBERGINE (v*, gf)
Spiced lentil ragu, pine nuts

GRILLED SPICED LAMB LOIN (gf)
Heirloom cherry tomato, pickled radish, olives

CHARCOALED BUTTERFLIED SEA BASS (gf)
Roe & cucumber salsa, lemon tahini

SIGNATURE SLOW-COOKED WELSH LAMB (gf)
'Aubergine ezme', mint dressing

sides.

GRILLED HISPI CABBAGE (v*, gf)
Fermented spiced shitake salsa

AGRIA POTATO ROSTI (v*, gf)
Aioli, smoked salt

BATATA HARRA (v*, gf)
Crispy spiced potatoes & herbs

OUR FARM FRESH LETTUCE (v*, gf)
Mint dressing

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dessert.

JERU'S LEMON TART

Sour cherry, sumac

CHOCOLATE & ARABIC COFFEE PUDDING

Mascarpone, chocolate sorbet

PISTACHIO 'BAKLAVA CAKE' 2.0

Walnuts, bergamot, vanilla ice cream

SEASONAL SORBET TASTING PLATE (vg*)

Please ask your server for flavours

Prices include VAT. An optional service charge of 15% will be added to your bill. Please speak to a member of staff for any food allergies or intolerances before ordering. Flour, nuts, and dairy are used in our kitchen and therefore we cannot guarantee that traces of gluten, nuts, dairy can be found in our dishes.

We do not prepare or serve pork products at Jeru.

(v) Vegetarian | (v*) Vegan/Can be made vegan | (gf) Gluten-free