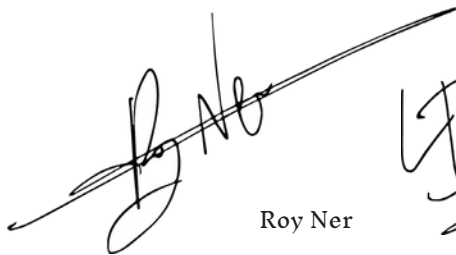


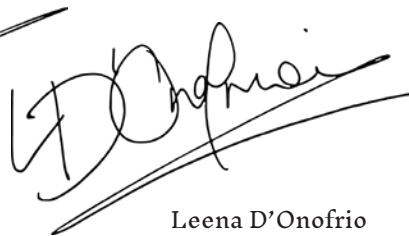
Jeru.

Mediterranean cuisine reimagined

Our menu highlights the enduring and genuine Mediterranean flavour, prepared using age-old charcoal techniques infused with a modern flair. Using recipes handed down through generations, we take the best seasonal produce and create dishes designed for family and friends to share.

A stylized, handwritten signature in black ink, consisting of a large, sweeping initial 'R' followed by 'Ner'.

Roy Ner
Executive Chef

A stylized, handwritten signature in black ink, consisting of a large, sweeping initial 'L' followed by 'D'Onofrio'.

Leena D'Onofrio
Head Chef

to start.

WARM CHARCOAL OLIVES (v*, gf) Smoked paprika, oregano, feta	7
WOOD-FIRED POTATO BREAD (v*) Truffled honey, chickpea miso butter	8
- add 'Tarbes Farm' angus basturma	5
BLACK CHICKPEA HUMMUS (v*, gf) British foraged mushrooms, 'herb tatbila'	14
ROAST AUBERGINE & TAHINI (v*, gf) Piquillo peppers, mint dressing	11
OUR SIGNATURE BASTURMA (gf) Pickled guindillas, 'ezme' salsa	14

mezze.

TUNA CEVICHE (gf*) Orange, tamarind, rainbow radish	19
'WESTER ROSS' SCOTTISH SALMON (gf) Persian lemon, crab & caviar sauce	22
CRISPY HASSELBACK ARTICHOKEs (v*, gf) Caramelised celeriac tahini, white anchovies, spring onion salsa	16
CHARCOAL SWORDFISH (gf*) Heritage tomatoes, smoked sumac, chilli	22
HALLOUMI DOUGHNUTS (v) Goat's curd, lemon, truffle honey	14
- add fresh British truffle	5
HERITAGE BEETROOT PASTRAMI (v*, gf) Horseradish feta, roasted hazelnut, caper vinaigrette	14
GRILLED OCTOPUS (gf) Spiced langoustine & chickpea ragu	26

mains.

CHOCOLATE AGED WAGYU RIB-EYE (gf) 300g, MB 7-8, cherry molasses sauce	95
WAGYU COTE DE BOEUF (gf) 400g, MB2-3, on the bone	65
-add Pepper Sauce or Mushroom Sauce	3
CHOCOLATE AGED TOMAHAWK please ask your server	MP

CHARCOAL BRICK-PRESSED CHICKEN (gf) Corn-fed chicken, creamy aubergine, spiced gravy	32
ROAST BLACK COD FILLET (gf) Bone marrow vinaigrette	46
CHARCOAL ROAST AUBERGINE (v*, gf) Spiced lentil ragu, pine nuts	24
GRILLED SPICED LAMB LOIN (gf) Heirloom cherry tomato, pickled radish, olives	42
CHARCOALED BUTTERFLIED SEA BASS (gf*) Roe & cucumber salsa, lemon tahini	36
SIGNATURE SLOW-COOKED WELSH LAMB (gf) 'Aubergine ezme', mint dressing	38

sides.

GRILLED HISPI CABBAGE (v*, gf) Fermented spiced shitake salsa	12	AGRIA POTATO ROSTI (v*, gf) Aioli, smoked salt	8
BATATA HARRA (v*, gf) Crispy spiced potatoes & herbs	8	OUR FARM FRESH LETTUCE (v*, gf) Mint dressing	9

dessert.

JERU'S LEMON TART Sour cherry, sumac	I4
CHOCOLATE & ARABIC COFFEE PUDDING Mascarpone, chocolate sorbet	I4
PISTACHIO 'BAKLAVA CAKE' 2.0 Walnuts, bergamot, vanilla ice cream	I4
SEASONAL SORBET TASTING PLATE (vg*) Please ask your server for flavours	II

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 | (gf*) Can be made Gluten-free