

Jeru.

Brunch Menu

£49 per Guest

SHARED CULINARY EXPERIENCE

£20 for an Hour of Bubbles

mezze.

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

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

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

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

'WESTER ROSS' SCOTTISH SALMON (gf)
Persian lemon, crab œ caviar jus

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

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

Vegan alternative to meat dishes

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

dessert.

CHOCOLATE AND ARABIC COFFEE PUDDING
Mascarpone, chocolate sorbet

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BRUNCH MENU

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