

Jeru.

LAYLA MENU

Sharing-style dishes
£59pp

on arrival

Glass of Bubbles

to start.

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

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

CHARCOAL OLIVES (v)
Smoked paprika, oregano, feta

mezze.

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

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

choice of mains.

CHARCOAL BRICK-PRESSED CHICKEN (gf)
Corn-fed chicken, creamy aubergine, Mum's bread sauce
or

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

sides.

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

Upgrade your dinning experience with Jeru Classics :

Black Cod £10 pp

Grilled Lamb £15 pp

Rib Eye 300g £25 pp

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

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Layla
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