

Jeru's Selection

£79pp, minimum 2 guests £129pp, minimum 2 guests

to start.

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

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

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

mezze.

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

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

GRILLED OCTOPUS (gf)
Spiced langoustine & chickpea ragu

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

mains.

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

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

sides.

OUR FARM FRESH LETTUCE (gf, v*)
AGRIA POTATO ROSTI (gf, v*)

desserts.

JERU SWEET SELECTION (gf, v*)

Chef's Selection

to start.

Warm Olives , Wood-Fired Potato Bread, Black
Chickpea Hummus, Chargrilled Aubergine

mezze.

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

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

GRILLED OCTOPUS (gf)
Spiced langoustine & chickpea ragu

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

mains.

CHOCOLATE-AGED WAGYU RIB-EYE (gf)
300g, MB7-8, cherry molasses sauce

ROAST TAHINI BLACK COD FILLET (gf)
Bone marrow vinaigrette

sides.

CHARCOALED HISPI CABBAGE (gf, v*)
AGRIA POTATO ROSTI (gf, v*)

desserts.

JERU SWEET SELECTION (gf, v*)

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

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