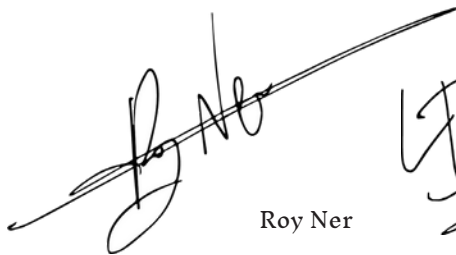


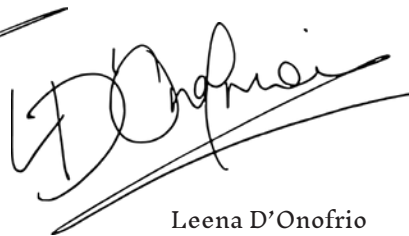
# Jeru.

## 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 'R' followed by 'Ner'.

Roy Ner  
Executive Chef

A stylized, handwritten signature in black ink, consisting of a large, sweeping '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	12

## crudo.

YELLOW TAIL CRUDO (gf) Green shallot, sumac & chive dressing	21
TUNA CEVICHE (gf) Orange, Tamarind, Kohlrabi	19

## mezze.

WESTER ROSS' SCOTTISH SALMON (gf) Persian lemon, crab & caviar sauce	24
CRISPY HASSELBACK ARTICHOKEs (v*, gf) Caramelised celeriac tahini, white anchovies, spring onion salsa	16
CHARCOAL GARLIC PRAWNS (gf) Heritage tomatoes, smoked sumac, chilli	24
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.

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CHOCOLATE-FED WAGYU RIB EYE (gf) 300g, MB 7-8, cherry molasses sauce	95
30-DAY AGED 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

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CHARCOAL BRICK-PRESSED CHICKEN (gf) Corn-fed chicken, creamy aubergine, spiced gravy	32
ROAST TAHINI MARINATED BLACK COD FILLET (gf) Rainbow radish & Shallot dressing	46
CHARCOAL ROAST AUBERGINE (v*, gf) Spiced lentil ragu, pine nuts	24
GRILLED SPICED LAMB MEDALION (gf) Tahini, sumac and radicchio salad	42
CHARCOAL SEA BASS FILLET Chilli, herbs and heritage tomato dressing	36
SIGNATURE SLOW-COOKED WELSH LAMB (gf) 'Aubergine ezme', mint dressing	38

## sides.

DELICIA PUMPKIN (v*,gf)	12	AGRIA POTATO ROSTI (v*, gf)	8
Seeds dukkah, pomegranate glaze		Aioli, smoked salt	
BATATA HARRA (v*, gf)	8	OUR FARM FRESH LETTUCE (v*, gf)	9
Crispy spiced potatoes & herbs		Mint dressing	

# dessert.

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BAKLAVA ICE CREAM Walnuts, bergamot, sesame	14
CHOCOLATE & ARABIC COFFEE PUDDING (gf*) Woodfire rhubarb, seasonal berries	14
LEMON, HONEY & YUZU SORBET (v*, gf) Mint, candied citrus	11

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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