

Jeru's Selection

£79pp, 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

YELLOW TAIL CRUDO (gf)
Green shallot, sumac & chive dressing

GRILLED OCTOPUS (gf)
Spiced langoustine & chickpea ragu

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

mains.

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

CHARCOAL SEA BASS FILLET
Chilli, herbs and heritage tomato dressing

sides.

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

desserts.

JERU SWEET SELECTION (gf, v*)

Chef's Selection

£129pp, minimum 2 guests

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

YELLOW TAIL CRUDO (gf)
Green shallot, sumac & chive dressing

mains.

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

ROAST TAHINI MARINATED BLACK COD FILLET
Rainbow radish & Shallot dressing

sides.

DELICIA PUMPKIN (v*,gf)
AGRIA POTATO ROSTI (gf, v*)

desserts.

JERU SWEET SELECTION (gf, v*)