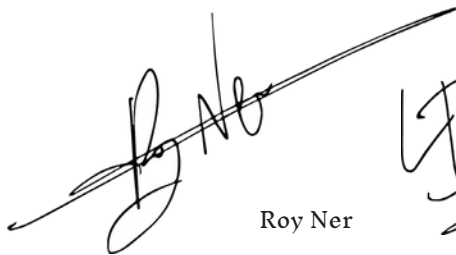


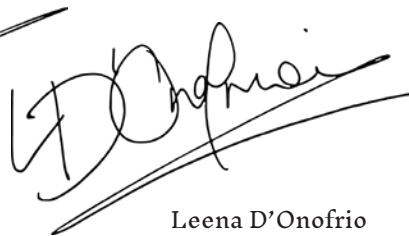
Jeru.

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.



Roy Ner
Executive Chef



Leena D'Onofrio
Head Chef

to start.

WARM CHARCOAL OLIVES (v*, gf) Smoked paprika, oregano, feta	7
WOOD-FIRED POTATO BREAD (v*) Truffle 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) Pear & radish dressing	19	SEA BASS (gf) Orange, pomelo, grapefruit, ginger dressing	18
TUNA (gf) Fennel salsa, whipped avocado & herbs	19	TUNA CEVICHE (gf) Tamarind, kohlrabi, orange	19

mezze.

SPRING WELSH LAMB DUMPLING Marjoram, whipped ricotta	21
CRISPY HASSELBACK ARTICHOKEs (v*, gf) Caramelised celeriac tahini, white anchovies, spring onion salsa	17
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	15
ALEPPO PEPPER CALAMARI Lime aioli	18
GRILLED OCTOPUS (gf) Spiced langoustine & chickpea ragu	26

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 aren't present 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

charcoal steaks.

CHOCOLATE-FED WAGYU RIB EYE (gf) 300g, MB 7-8	95
30-DAY AGED COTE DE BOEUF (gf) 400g, MB2-3, on the bone	65
- add Pepper Sauce or Mushroom Sauce	4
CHOCOLATE AGED TOMAHAWK please ask your server	MP

mains.

CHARCOAL SPICED BRICK-PRESSED CHICKEN (gf) Corn-fed chicken, braised cabbage & leek, trimmings jus	32
SIGNATURE SLOW-COOKED WELSH LAMB NECK (gf) Spring tomato salsa, sugar snaps	38
GRILLED HALIBUT (gf) Scottish mussels, spiced jus	36
SEA BASS FILLET (gf) Mum's celeriac ragu, lemon oil, corn shoots	36
GRILLED SPICED LAMB MEDALLIONS (gf) Tahini, sumac and radicchio salad	42
CHARCOAL ROASTED AUBERGINE (v*, gf) Spiced lentil ragu, pine nuts	24
BUTTERFLY SEA BREAM (gf) Chilli, herbs and heritage tomato dressing	34

sides.

DELICIA PUMPKIN (v*, gf) Seeds dukkah, pomegranate glaze	12
THICK-CUT CHIPS (v*, gf) Black garlic ketchup, salt	7
BATATA HARRA (v*, gf) Crispy spiced potatoes & herbs	8
RADICCHIO, ENDIVE & BUTTER LEAF SALAD (v*, gf) Dijon mint dressing	9