

Jeru's Selection

Executive Chef, Roy Ner

Much of the inspiration for this menu comes from our Executive Chef, Roy Ner. He is an Australian chef with roots stemming from North Africa and the Middle East. A passionate, eccentric professional, he explores flavours and combinations while respecting the origins of ingredients, cuisine and traditional dishes from which he draws inspiration.

A handwritten signature in black ink, appearing to read 'Roy Ner', written in a cursive style with a long horizontal stroke extending to the right.

J.

Jeru.

Jeru's Selection

£79pp, minimum 2 guests to share
£155pp with a perfect wine pairing

to start.

WOOD-FIRED POTATO BREAD WITH TRUFFLE HONEY,
CHICKPEA MISO BUTTER (v*)

BLACK CHICKPEA HUMMUS WITH HERB TATBILA (gf, v*)

HERITAGE BEETROOT PASTRAMI, FETA, ROASTED HAZETNUT & CAPER VINAIGRETTE (v*, gf)

2021 Chateau D`esclans Whispering Angel – France – Granache, Cinsault, Rolle - £12

2021 Mandolas Dry Furmint, Tempos Vega Sicilia – Hungary – Furmint - £14

mezze.

HALLOUMI DOUGHNUTS WITH GOAT'S CURD, LEMON & TRUFFLE HONEY (v)

TUNA CRUDO WITH FENNEL SALSA, WHIPPED AVOCADO & HERBS (gf)

CRISPY HASSELBACK ARTICHOKEs WITH CARAMELISED CELERIAC TAHINI,
ANCHOVIES & SPRING ONION SALSA (gf, v*)

Vermentino di Bolgheri, Guado al Tasso – Italy – Vermentino - £13.50

Conte della Vipera, Castello della Sala – Italy – Sauvignon Blanc – Semillon - £15

mains.

choice of one

CORN-FED CHICKEN, BRAISED CABBAGE & LEEK, TRIMMINGS JUS (gf)

BUTTERFLY SEA BREAM, CHILLI, HERBS & HERITAGE TOMATO DRESSING (gf)

CHARCOAL ROASTED AUBERGINE, SPICED LENTIL RAGU, PINE NUTS (v*, gf)

2020 Joseph Drouhin Chablis – France – Chardonnay - £13.50

Chorey-Lès-Beaune, Henri de Villamont – France – Pinot Noir - £15

Macán Clásico, Bodegas Benjamin de Rothschild & Vega Sicilia – Spain – Tempranillo - £20

2003 Barolo Di Castiglione, Sordo – Italy – Nebbiolo - £23

additional courses.

30-DAY AGED COTE DE BOEUF (gf) - £25pp

2003 Barolo Di Castiglione, Sordo – Italy – Nebbiolo - £34

GRILLED HALIBUT, SCOTTISH MUSSELS, SPICED JUS (gf) - £13pp

2018 Margaux Blason d'Issan – France – Cabernet Sauvignon, Merlot, Petit Verdot - £28

sides.

BUTTER, RADICCHIO & ENDIVE LETTUCE MIX (v*, gf)
'BATATA HARRA' | GARLIC SPICED POTATOES (v*, gf)

desserts.

JERU SWEET SELECTION

2020 Entice Hattingley – Ice Wine – England – Bacchus - £15

2003 Sauska Tokaji 6 Puttonyos – Hungary – Furmint, Harslevelu - £20

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