## J Ö R O

### Signature Menu

Croustade Hafod cheddar – alliums

Japanese milk bread Roasted garlic & miso butter

Chawanmushi Serrano Ham - miso - alliums

Trout Aburi Green dashi – ikura - sesame

Confit of Jerusalem artichoke Roasted chicken sauce - truffle & Icewine

Baked haddock Miso & vin jaune - mussel escabèche - walnut

> \*Grilled Cantabrian octopus Sea buckthorn red curry

Woodland pork belly Imperial Kaigun Karē – Kojizuke carrot

\*Orkney scallop Togarashi hot sauce – finger lime - spruce

Wortley Estate Hogget Roasted saddle & grilled kofta – wild garlic

Tomlinsons Yorkshire Rhubarb Brown sugar - frozen custard – crème fraîche

> Blood Orange Opalys Crème caramel

Kombu Caviar - £10

Carabineros Prawn - £10

COÖKBOOK - £20 Behind The Pass by Luke & Stacey French

Signature Tasting Menu £75 I \*Premium Tasting menu £95

\*Premium Tasting Menu only available at 2pm, 2:15pm, 8:15pm & 8:30pm

Please note that dishes & drinks may contain allergens – for more information please ask a member of our team

\*Express Menu available at 12pm or 12:15pm Thursday to Saturday and at selected early evenings according to active restaurant promotions. Vegetarian and Pescatarian menus available.
ALL are sample menus subject to change

# J Ö R O

Kombu Caviar - £10

### **Express Menu**

Croustade Hafod cheddar – alliums

Japanese milk bread Roasted garlic & miso butter

Chawanmushi Serrano Ham - miso - alliums

Sea Trout Aburi Green dashi – ikura - sesame

Confit of Jerusalem artichoke Roasted chicken sauce - truffle & Icewine

Wortley Estate Hogget Roasted saddle & grilled kofta – wild garlic

> Blood Orange Opalys Crème caramel

COÖKBOOK - £20 Behind The Pass by Luke & Stacey French

#### **Express Tasting Menu £45pp**

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## J Ö R O

#### Pescatarian Menu

Croustade Hafod cheddar – alliums

Japanese milk bread Roasted garlic & miso butter

Chawanmushi Truffle - miso - alliums

Trout aburi Green dashi – ikura - sesame

Confit of Jerusalem artichoke Smoked butter sauce - truffle & Icewine

Baked haddock Miso & vin jaune - mussel escabèche - walnut

> \*Grilled Cantabrian octopus Sea buckthorn red curry

Japanese Aubergine 'Imperial Kaigun Karê' – Kojizuke carrot

\*Orkney scallop Togarashi hot sauce – finger lime - spruce

Barbequed Cornish monkfish Teriyaki Maitake mushroom – wild garlic – kampot pepper

> Tomlinsons Yorkshire Rhubarb Brown sugar - frozen custard – crème fraîche

> > Blood Orange Opalys Crème caramel

COÖKBOOK - £20 Behind The Pass by Luke & Stacey French

Signature Tasting Menu £75 I \*Premium Tasting menu £95

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ALL are sample menus subject to change

Kombu Caviar - £10

Carabineros Prawn - £10

### JÖRO

### Vegetarian Menu

Croustade Hafod cheddar – alliums

Japanese milk bread Roasted garlic & miso butter

Chawanmushi Truffle - miso - alliums

Daikon Green dashi – kombu- sesame

Confit of Jerusalem artichoke Smoked butter sauce - truffle & Icewine

Leek and nori terrine Aromatic potato veloute

\*Grilled butternut squash Sea buckthorn red curry

\*King oyster mushroom Togarashi hot sauce – finger lime - spruce

Japanese Aubergine 'Imperial Kaigun Karē' – Kojizuke carrot

Celeriac Shawarma Teriyaki maitake mushroom – Wild garlic – Kampot pepper

> Tomlinsons Yorkshire Rhubarb Brown sugar - frozen custard – crème fraîche

> > Blood Orange Opalys Crème caramel

COÖKBOOK - £20 Behind The Pass by Luke & Stacey French

Signature Tasting Menu £75 I \*Premium Tasting menu £95

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