

J Ö R O

Signature Menu

Croustade
Hafod cheddar & alliums

Japanese milk bread
Roasted garlic & miso butter

Chawanmushi
Serrano ham, miso & alliums

Crudo of red mullet
Rhubarb dashi, shiso & blood orange kosho

Giga Morel 'Farcie' - £10

Yorkshire reared chicken
Onion piqué, wild mushrooms & bread

Exmoor Kombu Caviar - £10

North Sea haddock
Wye Valley asparagus & smoked pike roe

Texel Cross Hogget
Kampot pepper, asparagus, wild garlic & mint
Grilled sour potato bread

Tomlinson's Yorkshire rhubarb
Coconut, kokuto & Thai herbs

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

Signature Tasting Menu £75

***Signature Tasting Menu only available at 2pm, 2:15pm, 5:30pm, 5:45pm, 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**

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Premium Menu

Croustade
Hafod cheddar & alliums

Japanese milk bread
Roasted garlic & miso butter

Chawanmushi
Serrano ham, miso & alliums

Crudo of red mullet
Rhubarb dashi, shiso & blood orange kosho

Yorkshire reared chicken
Onion piqué, wild mushrooms & bread

North Sea haddock
Wye Valley asparagus & smoked pike roe

Grilled Orkney scallop
Creamed corn & sea buckthorn red curry

Texel Cross Hogget
Kampot pepper, asparagus, wild garlic & mint
Grilled sour potato bread

Sesame miso crémeux
Sour cherry molasses & sourdough

Tomlinson's Yorkshire rhubarb
Coconut, kakuto & Thai herbs

Giga Morel 'Farcie' - £10

Exmoor Kombu Caviar - £10

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

Premium Tasting menu £95

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Express Menu

Croustade
Hafod cheddar & alliums

Corn tostada
Sea trout, radish & yuzu hot sauce

Japanese milk bread
Roasted garlic & miso butter

Crudo of red mullet
Rhubarb dashi, shiso & blood orange kosho

Yorkshire reared chicken
Onion piqué, wild mushrooms & fermented grains

Texel Cross Hogget
Kampot pepper, asparagus, wild garlic & mint
Grilled sour potato bread

Tomlinson's Yorkshire rhubarb
Coconut, kokuto & Thai herbs

Giga Morel 'Farcie' - £10

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

Express Tasting Menu £45pp

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Pescatarian Menu

Croustade
Hafod cheddar & alliums

Japanese milk bread
Roasted garlic & miso butter

Chawanmushi
Truffle, miso & alliums

Crudo of red mullet
Rhubarb dashi, shiso & blood orange kosho

Caramelised parsnip
Onion piqué, wild mushrooms & bread

North Sea haddock
Wye Valley asparagus & smoked pike roe

Celeriac shawarma
Kampot pepper, asparagus, wild garlic & mint
Grilled sour potato bread

Tomlinson's Yorkshire rhubarb
Coconut, kokuto & Thai herbs

Exmoor Kombu Caviar - £10

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

Signature Tasting Menu £75 | *Premium Tasting menu £95

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

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Vegetarian Menu

Croustade
Hafod cheddar & alliums

Japanese milk bread
Roasted garlic & miso butter

Chawanmushi
Truffle, miso & alliums

Daikon
Rhubarb dashi, shiso & blood orange kosho

Caramelised parsnip
Onion piqué, wild mushrooms & bread

Leek & nori terrine
Wye Valley asparagus & parsley

Celeriac shawarma
Kampot pepper, asparagus, wild garlic & mint
Grilled sour potato bread

Tomlinson's Yorkshire rhubarb
Coconut, kokuto & Thai herbs

Behind The Pass by Luke & Stacey French

Signature Tasting Menu £75 | *Premium Tasting menu £95

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

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Drinks Pairings

We have curated a selection of drinks, designed to complement our food and to enhance your experience.

Due to natural fermentation in our soft drinks pairing, trace levels of alcohol may feature. It is also subject to availability and may not be suitable to all dietary requirements.

Please ask if you'd like a further insight into today's pairings.

£pp

Soft | Alcoholic

Express

£28 | £30

Signature

£35 | £55

Premium

£45 | £65

