

J Ö R Ö

MENU ÖNE

Croustade, Aged Yorkshire beef

Choux bun, Hafod cheddar

Pineapple, sansho pepper & kaffir lime

Hampshire trout, yuzu kosho beurre blanc, pike roe, parsley & ginger
Exmoor caviar £10

Celeriac, teriyaki, ancho chilli & three-cornered leek

Japanese milk bread, Ampersand butter

Silver Hill duck, new seasons offerings, long pepper & black bean sauce
Morel farci £14

Sticky toffee pudding, miso, our sour cream & arabica coffee

Raspberry jelly, black cardamom & Batak pepper

Madeleines, coffee & miso

£55pp | Sample Menu

12pm Thursday | Friday | Saturday

J Ö R O

MENU ÖNE | Pescatarian

Croustade, truffled curd & grilled asparagus

Choux bun, Hafod cheddar

Pineapple, sansho pepper & kaffir lime

Hampshire trout, yuzu kosho beurre blanc, pike roe, parsley & ginger
Exmoor caviar £10

Grilled celeriac, teriyaki, ancho chilli & three-cornered leek

Japanese milk bread, Ampersand butter

Maitake Mushroom new seasons offerings, long pepper & black bean sauce
Morel farci £14

Sticky toffee pudding, miso, our sour cream & arabica coffee

Raspberry jelly, black cardamom & Batak pepper

Madeleines, coffee & miso

£55pp | Sample Menu

12pm Thursday | Friday | Saturday

J Ö R O

MENU ÖNE | Vegetarian

Croustade, truffled curd & grilled asparagus

Choux bun, Hafod cheddar

Pineapple, sansho pepper & kaffir lime

Kohlrabi, winter tomato & lime vinaigrette, radish & olive oil

Grilled celeriac, teriyaki, ancho chilli & three-cornered leek

Japanese milk bread, Ampersand butter

Maitake Mushroom new seasons offerings, long pepper & black bean sauce
Morel farci £14

Sticky toffee pudding, miso, our sour cream & arabica coffee

Raspberry jelly, black cardamom & Batak pepper

Madeleines, coffee & miso

£55pp | Sample Menu

12pm Thursday | Friday | Saturday