

J Ö R O

MENU TWÖ

Tartellette, trout belly, nori & wasabi

Croustade, aged Yorkshire beef

Choux bun, Hafod cheddar

Pineapple, sansho pepper & kaffir lime

Crudo, hamachi, winter tomato & lime vinaigrette, radish & olive oil

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

Chawanmushi, black truffle, ikura & shiitake mushrooms

Hebridean scallop, rhubarb & habanero hot sauce, finger lime

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

Lollipop, mango, passionfruit & coconut yoghurt

Cheese, malt loaf & port syrup £10 - please ask for todays cheeses

Jasmine rice koji, Ohitachi soy, Miyazaki yuzu & Madagascar vanilla

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

Macaron, Sicilian pistachio

Raspberry jelly, black cardamom & Batak pepper

Amalfi lemon, meringue pie

Madeleines, coffee & miso

£125pp | Sample Menu

J Ö R O

MENU TWÖ | Vegetarian

Tartellette, fennel, Yukon gold potato & 'crispy seaweed'

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

Chawanmushi, black truffle & shiitake mushrooms

King oyster mushroom, rhubarb & habanero hot sauce, finger lime

Japanese milk bread, Ampersand butter

Maitake Mushroom new seasons offerings, long pepper & black bean sauce

Morel farci £14

Lollipop, mango, passionfruit & coconut yoghurt

Cheese, malt loaf & port syrup £10 - please ask for today's cheeses

Jasmine rice koji, Ohitachi soy, Miyazaki yuzu & Madagascar vanilla

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

Macaron, Sicilian pistachio

Raspberry jelly, black cardamom & Batak pepper

Amalfi lemon, meringue pie

Madeleines, coffee & miso

£125pp | Sample Menu

J Ö R Ö

MENU TWÖ | Pescatarian

Tartellette, trout belly, fennel & 'crispy seaweed'

Croustade, truffled curd & grilled asparagus

Choux bun, Hafod cheddar

Pineapple, sansho pepper & kaffir lime

Crudo, hamachi, winter tomato & lime vinaigrette, wasabi & radishes

Hampshire trout, yuzu kosho beurre blanc, pike roe, parsley & ginger

Exmoor caviar £10

Chawanmushi, black truffle, ikura & shiitake mushrooms

Hebridean scallop, rhubarb & habanero hot sauce, finger lime

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

Lollipop, mango, passionfruit & coconut yoghurt

Cheese, malt loaf & port syrup £10 - please ask for todays cheeses

Jasmine rice koji, Ohitachi soy, Miyazaki yuzu & Madagascar vanilla

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

Macaron, Sicilian pistachio

Raspberry jelly, black cardamom & Batak pepper

Amalfi lemon, meringue pie

Madeleines, coffee & miso

£125pp | Sample Menu