

J Ö R O

Sunday Sample Menu £55pp

Snacks for the table

Terrine of chicken, goose liver & pork, vintage grain mustard
Japanese-style milk bread & Ampersand butter
Cream of spinach & watercress soup with wild garlic & Kyoto rice
Loch Duart salmon 'gravlax' cure
Gordal olives

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Roast

Sirloin of salt aged beef
Roast potatoes with garlic & thyme
Beef fat confit carrot with garden herbs
Swede & Tewkesbury mustard puree
30-ingredient-gravy *as published in the Sunday Times*

Served with

Yorkshire pudding
(add stuffed with smoked brisket £10, add black truffle £15 supp, or both for £20)
Cauliflower & Hafod cheese *(add black truffle £15)*
Seasonal greens with butter & Kampot pepper
Horseradish sauce

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Dessert

Miso caramel custard tart, Yorkshire rhubarb sorbet

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Cheese board £30 (board for two to share)

Warm Hafod fondue | 9-month aged Manchego | Baron bigod | Blue murder
Bread | Whipped honey butter | Wild plum jam | Quince paste
Vintage pickles & ferments | Crackers

OR

Whole baked mini Tunworth with dippy bread & truffle honey £16

Vegetarian menu available | Selected Sundays | 12pm, 12:15pm, 12:30pm, 2:45pm, 3pm, 3:15pm