

J Ö R O

MENU Ö.5

Croustade, aged yorkshire beef

Choux bun, Hafod cheddar

Pineapple, sansho pepper & kaffir lime

Chalk Stream trout, yuzu kosho beurre blanc
Exmoor caviar £14

Celeriac, teriyaki & ancho chilli
Umbrian Summer truffle £12

Japanese style milk bread, Ampersand garlic butter

Vale of Mowbray Lamb, caponata, ramiro pepper

French toast, Cote Hill Blue, spruce honey

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

Raspberry jelly, black cardamom & Batak pepper

Cookie, 70% Ghanaian dark chocolate & miso

J Ö R O

MENU Ö.5 VEGETARIAN

Croustade, broccoli, wasabi

Choux bun, Hafod cheddar & caramelised roscoff onions

Pineapple, sansho pepper & kaffir lime

Potato & Nori, yuzu kosho beurre blanc

Celeriac, teriyaki & ancho chilli

Japanese style milk bread, Ampersand garlic butter

Maitake mushroom, caponata, ramiro pepper & wild garlic sauce

French toast, Cote Hill Blue, preserved Yorkshire Rhubarb & spruce

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

Jelly, Granny Smith & ginger

Cookie, 70% Ghanaian dark chocolate & miso

J Ö R O

MENU Ö.5 PISCATARIAN

Croustade, Cornish tuna belly, wasabi & shiso

Choux bun, Hafod cheddar & caramelised roscoff onions

Pineapple, sansho pepper & kaffir lime

Chalk Stream trout, yuzu kosho beurre blanc

Celeriac, teriyaki & ancho chilli

Japanese style milk bread, Ampersand garlic butter

North Sea Monkfish, caponata, ramiro pepper tamari & wild garlic

French toast, Cote Hill Blue, preserved Yorkshire rhubarb & spruce

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

Jelly, Granny smith & ginger

Cookie, 70% Ghanaian dark chocolate & miso