

J Ö R Ö

MENU TWO

Tartellette, Highland venison, beetroot, blackcurrant

Croustade, Cornish tuna belly, wasabi, shiso

Choux bun, Hafod cheddar & caramelised roscoff onions

Pineapple, sansho pepper & kaffir lime

Cornish Bluefin tuna, tomato & lime dashi, turnip

Chalk stream trout, Amalfi lemon kosho beurre blanc, kinome

Chawanmushi, Oughtibridge ceps, miso & nori

Kaluga hybrid caviar from Exmoor £14

Barra scallop, coconut & lemongrass

Celeriac, teriyaki & ancho chilli

Japanese-style milk bread, Ampersand butter

Vale of Mowbray hogget, caponata, Ramiro pepper tamari & wild garlic sauce

Roasted apple marshmallow

French toast, Cote Hill blue, preserved Yorkshire rhubarb & spruce £10

Our koji, Ohitachi soy, Miyazaki yuzu & Madagascar vanilla

Fudge, caramlised white chocolate

Jelly, Granny Smith & ginger

Tart, salted caramel custard

Cookie, miso & Bullion chocolate

£125pp | Sample Menu

J Ö R O

M E N U T W Ö | Vegetarian

Tartellette, beetroot & blackcurrant

Croustade, broccoli, wasabi

Choux bun, Hafod cheddar & caramelised roscoff onions

Pineapple, sansho pepper & kaffir lime

Kohlrabi, tomato & lime dashi

Potato & nori, Amalfi lemon kosho beurre blanc, kinome

Chawanmushi, Oughtibridge ceps, miso & nori

Thai aubergine, coconut & lemongrass

Celeriac, teriyaki & ancho chilli

Japanese-style milk bread, Ampersand butter

Maitake mushroom, caponata, Ramiro pepper tamari & wild garlic sauce

Roasted apple marshmallow

French toast, Cote Hill blue, preserved Yorkshire Rhubarb & spruce £10

Our koji, Ohitachi soy, Miyazaki yuzu & Madagascar vanilla

Fudge, caramelised white chocolate

Jelly, Granny Smith & ginger

Tart, salted caramel custard

Cookie, miso & Bullion chocolate

£125pp | Sample Menu

J Ö R Ö

M E N U T W Ö | Pescatarian

Tartellette, beetroot & blackcurrant

Croustade, Cornish tuna belly, wasabi, shiso

Choux bun, Hafod cheddar & caramelised roscoff onions

Pineapple, sansho pepper & kaffir lime

Cornish Bluefin tuna, tomato & lime dashi, turnip

Chalk stream trout, Amalfi lemon kosho beurre blanc, kinome

Chawanmushi, Oughtibridge ceps, miso & nori

Kaluga hybrid caviar from Exmoor £14

Barra scallop, coconut & lemongrass

Celeriac, teriyaki & ancho chilli

Japanese-style milk bread, Ampersand butter

North sea Monkfish, caponata, Ramiro pepper tamari & wild garlic sauce

Roasted apple marshmallow

French toast, Cote Hill blue, preserved Yorkshire rhubarb & spruce £10

Our koji, Ohitachi soy, Miyazaki yuzu & Madagascar vanilla

Fudge, caramelised white chocolate

Jelly, Granny smith & giner

Tart, salted caramel custard

Cookie, miso & Bullion chocolate

£125pp | Sample Menu