

J Ö R O

Midweek Menu | Ö.5

Tartelette, venison, blackcurrant, beetroot & blueberry

Pan Suisse, L'Etivaz & winter black truffle

Pineapple, sansho pepper & kaffir lime

Chalk Stream trout, Amalfi lemon kosho butter sauce

**Kaluga Hybrid caviar £14*

Teriyaki celeriac, ancho chilli & three-cornered leeks

Japanese-style milk bread, Ampersand butter

Salt-aged Yorkshire beef fillet & cheek, chicken of the wood's tamari & our vintage preserves

French toast, Taleggio, preserved summer truffle honey

Our koji, Ohitachi soy, Miyazaki yuzu & Madagascan vanilla

Jelly, Granny Smith & young ginger, Batak pepper & black cardamom

Cookie, hatcho miso & 70% Ghanaian chocolate

Sample Menu

£75pp

Lunch & Dinner

Wednesday – Friday

J Ö R O

Midweek Menu | Ö.5 Pescatarian menu

Tartelette, beetroot, blackcurrant, beetroot & blueberry

Pan Suisse, L'Etivaz & winter black truffle

Pineapple, sansho pepper & kaffir lime

Chalk Stream trout, Amalfi lemon kosho butter sauce

**Kaluga Hybrid caviar £14*

Teriyaki celeriac, ancho chilli & three-cornered leeks

Japanese-style milk bread, Ampersand butter

Cornish bream, grilled maitake & shiitake, chicken of the wood's tamari & our vintage preserves

French toast, Taleggio, preserved summer truffle honey

Our koji, Ohitachi soy, Miyazaki yuzu & Madagascan vanilla

Jelly, Granny Smith & young ginger, Batak pepper & black cardamom

Cookie, hatcho miso & 70% Ghanaian chocolate

Sample Menu

£75pp

Lunch & Dinner

Wednesday – Friday

J Ö R O

Midweek Menu | Ö.5

Vegetarian menu

Tartelette, beetroot, blackcurrant, beetroot & blueberry

Pan Suisse, L'Etivaz & winter black truffle

Pineapple, sansho pepper & kaffir lime

Potato & Yamagataya nori, Amalfi lemon kosho butter sauce

Teriyaki celeriac, ancho chilli & three-cornered leeks

Japanese-style milk bread, Ampersand butter

Smoked golden beetroot, grilled maitake & shiitake,
chicken of the wood's tamari & our vintage preserves

French toast, Taleggio, preserved summer truffle honey

Our koji, Ohitachi soy, Miyazaki yuzu & Madagascan vanilla

Jelly, Granny Smith & young ginger, Batak pepper & black cardamom

Cookie, hatcho miso & 70% Ghanaian chocolate

Sample Menu

£75pp

Lunch & Dinner

Wednesday – Friday