

JÖRO

BAR SNACKS (12pm - 8pm)

This is a selection of some of Stacey & Luke's favourite bar snacks to enjoy whilst enjoying a drink with friends

CRUMB BAKERY SOURDOUGH, AMPERSAND CULTURED BUTTER (V) | £5

ROASTED, SMOKED & SALTED NUTS (VG) | £5

LOSADA GORDAL OLIVES (VG) | £5

9 MONTH-AGED MANCHEGO & WILDFLOWER HONEY | £6

CADIZ BOQUERONES £5

DUCK LIVER PARFAIT, SOURDOUGH TOAST, PRESERVED RHUBARB, ORANGE OIL | £9

IBERICO HAM CROQUETTAS, CRANBERRY KETCHUP | £2.5 each

SCOTTISH SMOKED SALMON, YUZU-HONEY-MUSTARD DRESSING | £8.5

SPINACH & GOATS CHEESE CROQUETTAS, CRANBERRY KETCHUP (V) | £2.5 each

DESSERTS (12pm - 8pm)

WARM BULLION CHOCOLATE & MISO COOKIES X6 | £9

S.T.P, MISO TOFFEE SAUCE & CRYSTALLISED PECAN NUTS, WHIPPED VANILLA CRÉMÉ CRU | £9

BROWN BUTTER & MADAGASCAN VANILLA PARFAIT, BLACKCURRANTS & WHITE CHOCOLATE | £7

JUDES ICE CREAM POT (100ml) | £3.5

Ask for today's flavours

FROM THE BBQ KITCHEN

Friday & Saturday 12pm - 8pm | Sunday 12pm - 5pm

HOT SMOKED YORKSHIRE BEEF CHEEK

Horseradish mash, 30 ingredient gravy
£22

KOREAN FRIED CHICKEN

£10

HOTDOG

Smoked sausage & milk bun, crispy onions
mustard & tomato sauce
£13

APRÈS-STYLE TARTIFLETTE-FLATBREAD

Italian pinsa-style flatbread topped with confit potato,
Tunworth Cheese, pancetta & lyonnaise onions
£14

GOATS CHEESE FLATBREAD (V)

Italian pinsa-style flatbread topped with goats cheese,
lyonnaise onions, roasted hazelnuts & truffle honey
£13.5

BEEF BURGER

Flame grilled yorkshire beef patty, monterey jack &
big mac sauce
£12



SIDES

Friday & Saturday 12pm - 8pm | Sunday 12pm - 5pm

WINTER BUTTERED GREENS

£3.5

FRIES, GARLIC & SEAWEED SALT (VG)

£2.5

SWEET POTATO FRIES, GARLIC & SEAWEED SALT (VG)

£3.5

9 MONTH AGED MANCHEGO | nutty, caramel, sheeps milk cheese, La Mancha, Spain

TUNWORTH | handcrafted, pasteurised, camembert style, Hampshire, England

SPARKENHOE BLUE | light blue, creamy, unpasteurised, Leicestershire, England

SERVED WITH | Membrillo, quince jelly, vintage pickles & crackers

SUGGESTED DRINKS

£15

PAIRS WITH NUTTY, HARD CHEESE

JÖRO x Albourne Estate, JÖRO Sparkling Wine | 125ml £11

Chardonnay, Pinot Blanc & Pinot Noir | Sussex, England | 12% | Preserved Lemon | Bay | Puff Pastry

Quinta da Valeira, Reserve Tawny | 50ml £5.25

Touriga Franca, Tinta Roriz & Touriga Nacional | Portugal | 19.5% | Toasted Nuts | Candied Berries

Bodegas Robles, Piedra Luengo, Fino | 50ml £6.75

Andalusia, Spain | 15% | Freshly Baked Bread | Almonds | Hazelnut | Saline

PAIRS WITH SOFT, CREAMY CHEESE

Bodega Santa Julia, Vinos Naturales | 125ml £12.5

Torrontes | Mendoza, Argentina | 13.5% | Mandarin | White Grape | Nectarine | Jasmine | Pineapple Skin

Hitachino Nest, White Ale | 330ml Bottle £7

Spiced White Ale | Naka, Japan | 5.5%

Tom Oliver's, Guilty Pleasure | 330ml Can £5.2

Medium Sparkling Cider | Herefordshire, England | 5.4%

PAIRS WITH BLUE CHEESE

Logodaj Winery, Melnik 55 | 125ml £11.75

Melnik 55 | Struma Valley, Bulgaria | 13.5% | Wild Roasting Herbs | Black Cherry | Vanilla

Tatenokawa, Umeshu | 100ml £10.5

Plum Sake | Yamagata Prefecture | Japan | 10% | 50% Ratio | Sour Cherry | Frangipane

Fanny Fougerat, Rose | 50ml £5.25

Ugni Blanc & Merlot | France | 17% | Wild Strawberry | Dried Berries | White Blossom