

# J Ö R O

## 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**

## CHEESE BOARD

**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

£15

## SUGGESTED DRINKS

*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