

# J Ö R O

## MENU TWÖ

**Tartelette**, venison, blackcurrant, beetroot & blueberry

**Croustade**, hamachi, shiso, ginger & wasabi

**Pan Suisse**, L'Etivaz & winter black truffle

**Pineapple**, sansho pepper & kaffir lime

**Cornish bluefin tuna**, turnip, tomato dashi & wasabi scented olive oil

**Chalk Stream trout**, Amalfi lemon kosho butter sauce

*\*Kaluga Hybrid caviar £14*

**Hand-dived scallop from Bara**, coconut & Thai lemongrass

**Teriyaki celeriac**, ancho chilli & three-cornered leeks

**Japanese-style milk bread**, Ampersand butter

**Salt-aged Yorkshire beef fillet & cheek**,  
chicken of the woods tamari, our vintage preserves

**Shiso**, cucumber & crème cru

**\* French toast**, Taleggio, preserved summer truffle honey

**Our koji, Ohitachi soy**, Miyazaki yuzu, Madagascar vanilla

**Tartelette**, clementine & blackcurrant wood

**Fudge**, Colombia El Placer

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

**Cookie**, hacho miso & 70% Ghanaian chocolate

£125pp | Sample Menu

**\*£140pp from 01/04/26**

# J Ö R O

## M E N U T W Ö | Vegetarian

**Tartelette**, beetroot, blackcurrant, beetroot & blueberry

**Croustade**, daikon, shiso, ginger & wasabi

**Pan Suisse**, L'Etivaz & winter black truffle

**Pineapple**, sansho pepper & kaffir lime

**Kohlrabi**, tomato dashi & wasabi scented olive oil

**Potato & Yamagataya nori**, Amalfi lemon kosho butter sauce

**Thai aubergine**, coconut & Thai lemongrass

**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

**Shiso**, cucumber & crème cru

\* **French toast**, Taleggio, preserved summer truffle honey

**Our koji**, Ohitachi soy, Miyazaki yuzu, Madagascar vanilla

**Tartelette**, clementine & blackcurrant wood

**Fudge**, Colombia El Placer

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

**Cookie**, hatcho miso & 70% Ghanaian chocolate

£125pp | Sample Menu  
\*£140pp from 01/04/26

# J Ö R Ö

## MENU TWÖ | Pescatarian

**Tartelette**, beetroot, blackcurrant, beetroot & blueberry

**Croustade**, hamachi, shiso, ginger & wasabi

**Pan Suisse**, L'Etivaz & winter black truffle

**Pineapple**, sansho pepper & kaffir lime

**Cornish bluefin tuna**, turnip, tomato dashi & wasabi scented olive oil

**Chalk Stream trout**, Amalfi lemon kosho butter sauce

*\*Kaluga Hybrid caviar £14*

**Hand-dived scallop from Bara**, coconut & Thai lemongrass

**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

**Shiso**, cucumber & crème cru

**\* French toast**, Taleggio, preserved summer truffle honey

**Our koji**, Ohitachi soy, Miyazaki yuzu, Madagascan vanilla

**Tartelette**, clementine & blackcurrant wood

**Fudge**, Colombia El Placer

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

**Cookie**, hatcho miso & 70% Ghanaian chocolate

£125pp | Sample Menu

**\*£140pp from 01/04/26**