

J Ö R O

MENU ÖNE

Tartelette, bluefin tuna – akami, ponzu, wasabi, pickled ginger & Yamagatawa nori

Pan Suisse, Summerfield, preserved black winter truffle

Pineapple, sansho pepper & kaffir lime

Chalk Stream trout, Amalfi lemon kosho butter

Kaluga Hybrid caviar £14

Celeriac ‘teriyaki’, ancho chilli & three-cornered leeks

Japanese milk bread, salted cultured butter

Sladesdown duck – breast/confit/crispy/hot & sour, plum & shiso, koshihikari rice

Baron bigod, caramelised brioche & 25-year-old balsamico

Sticky toffee pudding

Barrel-aged miso toffee sauce, arabica coffee & vanilla crème cru

£75pp | Sample Menu

From 12pm | Thursday & Friday

12pm & 2:45pm | Saturday

7pm | Wednesday-Friday

J Ö R O

MENU ÖNE | Vegetarian

Tartelette, blue-meat radish, ponzu & Yamagatawa nori

Pan Suisse, Summerfield, preserved black winter truffle

Pineapple, sansho pepper & kaffir lime

Kohlrabi, Amalfi lemon kosho butter

Celeriac 'teriyaki', ancho chilli & three-cornered leeks

Japanese milk bread, salted cultured butter

Hen of the woods mushroom, plum & shiso, koshihikari rice

Baron bigod, caramelised brioche & 25-year-old balsamico

Sticky toffee pudding

Barrel-aged miso toffee sauce, arabica coffee & vanilla crème cru

£75pp | Sample Menu

From 12pm | Thursday & Friday

12pm & 2:45pm | Saturday

7pm | Wednesday-Friday

J Ö R O

MENU ÖNE | Pescatarian

Tartelette, bluefin tuna – akami, ponzu, Yamagatawa nori

Pan Suisse, Summerfield, preserved black winter truffle

Pineapple, sansho pepper & kaffir lime

Chalk Stream trout, Amalfi lemon kosho butter

Kaluga Hybrid caviar £14

Celeriac ‘teriyaki’, ancho chilli & three-cornered leeks

Japanese milk bread, salted cultured butter

Japanese hamachi – plum & shiso, koshihikari rice

Baron bigod, caramelised brioche & 25-year-old balsamico

Sticky toffee pudding

Barrel-aged miso toffee sauce, arabica coffee & vanilla crème cru

£75pp | Sample Menu

From 12pm | Thursday & Friday

12pm & 2:45pm | Saturday

7pm | Wednesday-Friday