

J Ö R O

MENU TWÖ

Tartelette, bluefin tuna – akami, ponzu, Yamagatawa nori

Croustade, bluefin tuna – head, wasabi, young ginger

Pan Suisse, Summerfield, preserved black winter truffle

Pineapple, sansho pepper & kaffir lime

Bluefin tuna – belly, tomato dashi, kuki sesame & wasabi scented olive oil

Chalk Stream trout, Amalfi lemon kosho butter

Kaluga Hybrid caviar £14

Chawanmushi, mussel & langoustine ‘mariniere’, Iberian chorizo, puffed Kyoto rice

Grilled Scottish hand-dived scallop, Lincolnshire sweetcorn, red curry

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

Japanese milk bread, salted cultured butter

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

Mary & Michael’s plums, maple-oats, coconut, Thai basil & lime

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

Our koji, Ohitachi soy, Miyazaki yuzu, Madagascan vanilla

Tartelette, 70% chocolate, chocolate mint condiment

Fudge, sweet woodruff & Daterra Brazil yellow bourbon

Jelly, yuzu, black cardamom & Batak pepper

Madeleine, shiro miso dulce de leche

£140pp | Sample Menu

From 12pm | Thursday & Friday

2:45pm | Saturday

7pm | Wednesday-Saturday

J Ö R O

MENU TWÖ | Vegetarian

Tartelette, blue-meat radish, ponzu & Yamagatawa nori

Croustade, goats cheese, truffle & sunflower seeds

Pan Suisse, Summerfield, preserved black winter truffle

Pineapple, sansho pepper & kaffir lime

Tokyo turnip, tomato dashi, kuki sesame & wasabi scented olive oil

Kohlrabi, Amalfi lemon kosho butter

Chawanmushi, leek & potato 'mariniere', parsley, puffed Kyoto rice

Grilled Lincolnshire sweetcorn, red curry

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

Japanese milk bread, salted cultured butter

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

Mary & Michael's plums, maple-oats, coconut, Thai basil & lime

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

Our koji, Ohitachi soy, Miyazaki yuzu, Madagascan vanilla

Tartelette, 70% chocolate, chocolate mint condiment

Fudge, sweet woodruff & Datterra Brazil yellow bourbon

Jelly, yuzu, black cardamom & Batak pepper

Madeleine, shiro miso dulce de leche

£140pp | Sample Menu

From 12pm | Thursday & Friday

2:45pm | Saturday

7pm | Wednesday-Saturday

J Ö R O

MENU TWO | Pescatarian

Tartelette, bluefin tuna – akami, ponzu, Yamagatawa nori

Croustade, bluefin tuna – head, wasabi, young ginger

Pan Suisse, Summerfield, preserved black winter truffle

Pineapple, sansho pepper & kaffir lime

Bluefin tuna – belly, tomato dashi, kuki sesame & wasabi scented olive oil

Chalk Stream trout, Amalfi lemon kosho butter

Kaluga Hybrid caviar £14

Chawanmushi, mussel & langoustine ‘mariniere’, dill, puffed Kyoto rice

Grilled Scottish hand-dived scallop, Lincolnshire sweetcorn, red curry

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

Japanese milk bread, salted cultured butter

Japanese hamachi – plum & shiso, koshihikari rice

Mary & Michael’s plums, maple-oats, coconut, Thai basil & lime

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

Our koji, Ohitachi soy, Miyazaki yuzu, Madagascan vanilla

Tartelette, 70% chocolate, chocolate mint condiment

Fudge, sweet woodruff & Datterra Brazil yellow bourbon

Jelly, yuzu, black cardamom & Batak pepper

Madeleine, shiro miso dulce de leche

£140pp | Sample Menu

From 12pm | Thursday & Friday

2:45pm | Saturday

7pm | Wednesday-Saturday