JÖRO

Wednesday - Saturday 12pm - 8pm | Sunday 12pm - 5pm

BAR SNACKS

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

CRUMB BAKERY SOURDOUGH (V)
O-MED olive oil & balsamic vinegar | £5

MIXED NUTS
Roasted, smoked, salted and fried | £3

LOSADA GORDAL OLIVES (VG)
Our favourite olives from Seville, extra-large, pitted & very juicy | £4.5

IBERIAN SALCHICHON
100% acorn-fed, smoked Spanish summer sausage, thinly sliced | £8

IBERIAN CHORIZO
100% acorn-fed Spanish sausage with smoked paprika, thinly sliced | £8

9 MONTH-AGED MANCHEGO
Wildflower honey | £6

CHICKEN & DUCK LIVER PARFAIT
Toasted brioche, candied Seville orange & smoked maple syrup | £9

IBERICO HAM CROQUETTE
Aioli | £2.5 each

GOAT'S CHEESE & SPINACH CROQUETTE (V)
Aioli | £2.5 each

CHALK STREAM TROUT CRUDO
Ponzu, pickled mooli, crispy wild rice & our garden herbs | £9

WILD SPANISH RED PRAWN CARPACCIO
Nam Jim dressing & kaffir lime | £12

FROM THE BBQ KITCHEN

YORKSHIRE BEEF CHEEK
Hot-smoked, teriyaki-glazed Yorkshire beef cheek, fricassee of wild mushrooms
£14

CURRYWURST DOG
Grilled jumbo Cumberland sausage, katsu-curry ketchup, Japanese mayo & crispy onions in a brioche bun
£11

RAREBIT TOAST
Thornbridge ale rarebit on sourdough toast with Worcestershire sauce, pickled onions & 22-month aged parmesan
£9

BEEF BURGER
Flame grilled & salt-aged 5oz beef patty in a brioche bun with Monterey Jack cheese & burger sauce
£12

PORK CHOP
Barbecued woodland-reared pork chop, smoky Braeburn bbq sauce, hot honey & grain mustard
£16

THAI FISHCAKES
Thai-style Chalkstream trout fishcakes, Sweet chilli sauce
£12

Big Green Egg Since 1974

PLEASE TALK TO US IF YOU HAVE A FOOD ALLERGY, INTOLERANCE OR COELIAC DISEASE.

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SIDES

PATATAS BRAVAS
Fried potatoes, red pepper romesco sauce, roasted garlic aioli & 22-month aged parmesan
£7.50

FRENCH FRIES (VG)
Maldon sea salt
£2.5

SWEET POTATO FRIES (VG)
Maldon sea salt
£3.5

CAESAR SALAD
Little gem lettuce in Caesar dressing with croutons & 22 month-aged parmesan
£6

DESSERTS

WARM BULLION CHOCOLATE & MISO COOKIES
Cooked to order, served warm | £9

STICKY TOFFEE PUDDING
Miso-butterscotch sauce, arabica coffee oil, Crème fraîche | £7.50

WARM TRIPLE-CHOCOLATE & SHIO KOJI BROWNIE
With Stacey's chocolate-mint ice cream | £8

FROZEN BROWN BUTTER PARFAIT
Madagascan vanilla, summer fruit jam & caramelised white chocolate | £7

CHEESE & CRACKERS

9 month aged Manchego | nutty, caramel, sheep's milk cheese, La Mancha, Spain

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

Sparkenhoe blue | light blue, creamy, unpasteurised, Leicestershire, England

Served with | Quince paste, balsamic pickled onions & crackers

£15

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