

Jeru· ruby menu.

shared mezze.

WARM CHARCOAL OLIVES (gf, v*)
Smoked paprika, oregano, feta

WOOD-FIRED POTATO BREAD (v*)
Truffle honey, chickpea miso butter

BLACK CHICKPEA HUMMUS (gf, v*)
British foraged mushrooms, 'herb tatbila'

ROASTED AUBERGINE & TAHINI (gf, v*)
Piquillo peppers, mint dressing

entree.

Choice of two.

TUNA CEVICHE (gf)
Orange, tamarind, kohlrabi

CRISPY HASSELBACK ARTICHOKEs (gf, v*)
Caramelised celeriac tahini, white anchovies, spring onion salsa

HERITAGE BEETROOT PASTRAMI (gf, v*)
Horseradish feta, roasted hazelnuts, caper vinaigrette

HALLOUMI DOUGHNUTS (v*)
Goat's curd, lemon, truffle honey

GRILLED OCTOPUS (gf)
Spiced langoustine & chickpea ragu
- £10 per person supplement

CHARCOAL GARLIC PRAWNS (gf)
Heritage tomatoes, smoked sumac, chilli
- £12 per person supplement

Jeru.

ruby menu.

mains.

Choice of two.

SIGNATURE SLOW-COOKED
WELSH LAMB NECK (gf)
Spring tomato salsa, sugar snaps

BUTTERFLY SEA BREAM (gf)
Chilli, herbs, heritage tomato dressing

CHARCOAL ROASTED AUBERGINE (gf, v*)
Spiced lentil ragu, pine nuts

CHARCOAL SPICED BRICK-PRESSED CHICKEN (gf)
Braised cabbage & leek, trimmings jus

dessert.

Choice of two.

PISTACHIO BAKLAVA
Vanilla ice cream, sesame

CHOCOLATE & ARABIC COFFEE TART
Caramelised white chocolate

SALTED CARAMEL & HALVA MILLEFEUILLE
Tahini crunch, Maldon salt

SEASONAL FRUIT SORBET
Citrus candy

premium cuts.

30-DAY AGED COTE DE BOEUF (gf)
400g, MB2-3, on the bone
- £25 per person supplement

GRILLED HALIBUT (gf)
Scottish mussels, spiced jus
- £13 per person supplement

Jeru.

emerald menu.

Sharing menu

mezze.

JERU'S BREADBASKET
HUMMUS & HERITAGE TOMATO SALSA (gf, v)
OLD SCHOOL BABA GANOUSH (gf, v*)
HERITAGE BEETROOT PASTRAMI (gf, v)
HERITAGE TOMATO, CHILLI, TAHINI (gf, v*)
ROAST AUGERGINE & PIQUILLO PEPPERS (gf, v*)
CHICKPEAS, PEPPER & POMEGRANATE (gf, v*)
TARAMOSALATA, DILL ROE (gf, v*)
HOUSE CURED VEGETABLES (gf, v*)

mains.

Choice of three to share

SEA BASS FILLET (gf)
Mum's celeriac ragu

CHARCOAL SPICED BRICK-PRESSED CHICKEN (gf)
Trimmings sauce

CHARCOAL GARLIC PRAWNS (gf)
Heritage tomatoes, smoked sumac, chilli

SIGNATURE SLOW-COOKED WELSH LAMB NECK (gf)
Spring tomato salsa, sugar snaps

CHARCOAL ROASTED AUBERGINE (v*, gf)
Spiced lentil ragu

GRILLED BEEF FILLET (gf)
Trimmings jus

dessert.

PISTACHIO BAKLAVA
Vanilla ice cream, sesame

SEASONAL FRESH FRUIT (gf, v)

Jeru.

azure menu.

A delicious selection of canapés, slides & bowls

Our signature wood-fired potato bread.

Herb Salt (v*)
Feta & Oregano (v)
Truffle Honey & Chickpea Miso Butter (v)

From the garden.

Pastrami Beetroot & Feta Tartlets (v*, gf)
Halloumi Doughnuts, Truffle Honey, Lemon (v)
Hasselback Artichoke, Green Shallot Salsa (v*, gf)
Roast Pepper & Goat's Cheese Roulade (v*, gf)

From the sea.

Sea Bass Ceviche, Citrus (gf)
Prawn Toast, Black Sesame
Salmon Roulade, Roe, Dill (gf)
Prawn Cocktail 'Arabic Mary Rose' (gf)
Tuna Ceviche (gf)

From the land.

Beef Tartare & Sourdough
Falafel Seasoned Fried Chicken
Glazed Beef Charcoal Steak Skewers (gf)
Lamb Croquette

azure menu.

A delicious selection of canapés, slides & bowls

sliders and bowls.

GRILLED CHICKEN (gf)
Braised cabbage & leek

SEARED HALIBUT (gf, v*)
Scottish mussels, spiced jus

SLOW-COOKED LAMB NECK (gf)
Chickpea braise

GRILLED SEA BASS(gf)
Mum's celeriac ragu

ROAST LEVANT XO PRAWNS (gf)
Grain salad

JERU'S FISH & CHIPS
Mushy peas and tartare sauce

PULLED LAMB SLIDER
Fennel slaw, pickles

PASTRAMI & SWISS
Cheese toastie

GRILLED AUBERGINE (v*)
Sourdough toastie

LOBSTER BRIOCHE ROLLS
Tahini & caviar
- £12 per person supplement

sweet canapés.

Arabic Coffee & Chocolate Mousse
Pistachio Baklava & Lemon Syrup
Halva & Tahini Millefeuille
Cherry Bakewell Tart
Seasonal Fruit Sorbet Bites (v*)