

LUNCH



ROOT AND BONE

Venison Dumplings, Ginger and Chilli, Bone Broth 175 kcal	17.75
Winter Root Vegetable Salad with Ginger and Almond Dressing ^(N) 202/264 kcal	14.50/19.75
Roast Bone Marrow and Celeriac Remoulade with Grilled Sourdough 687 kcal	25.50
Caramelised Onion Risotto White Lake Goat's Curd 347/590 kcal	18.50/25.50

CAVIAR

Served from the trolley with Blinis, Baked New Potatoes and Scrambled Eggs made table side. 287 kcal Priced by the gram. Minimum 10 grams per table.	
Siberian Sturgeon 1.1 kcal Briny, hazelnut, lobster	2.50
Golden Oscietra 1.1 kcal Lobster, hazelnut, cream	3.90
Beluga 000 1.1 kcal Walnut, butter, ripe	9.50

STARTERS

Piccadilly Smoked Salmon with Soda Bread 567/795 kcal	19.50/27.95	Carlingford Lough Oyster 48 kcal	4.25/each
Raw Cornish Mackerel and Caviar Tacos 58/116 kcal	10.75/21.50	Portland Dressed Crab 516 kcal	28.50
Welsh/Buck or Elegant Rarebit 501/686/648 kcal	10.25/11.25	Cumbrian Beef Steak Tartare 558/636 kcal	16.50/23.75
		Smoked Trout Panipuri with Tomato Chutney 216 kcal	18.50

MEAT

Roast Cumbrian Sirloin with Yorkshire Pudding 896 kcal	32.50
Harissa Roasted Lamb with Tabbouleh and Mint Yoghurt 561 kcal	31.50
Calves Liver, Crispy Onions and Sweetcure Bacon 767 kcal	28.50
Tandoori Marinated Chicken Salad with Mango Chutney and Coconut Yoghurt 648 kcal	25.50

FISH

Dover Sole à la Meunière 660 kcal	62.50
Seabass, Wild Mushroom and Butter Bean Fricassée 752 kcal	35.75
Monkfish with St Austell Bay Mussels and Champagne Butter Sauce 306 kcal	38.50
Fish on the Bone for one with Seaweed Béarnaise Sauce 711 kcal	42.50

VEGETARIAN

Winter Root Vegetable Curry, Saffron Rice 350 kcal	19.75
Roasted Celeriac, Crispy Fried Potato and Salty Fingers 257 kcal	21.50
Wild Mushroom and Butter Bean Fricassée 674 kcal	24.75

SIDES

Peas and Leeks 157 kcal	6.50
London Lettuce 7 kcal	6.50
Roasted Beetroot and Horseradish 44 kcal	6.50
Kale with Ginger and Almond Dressing 67 kcal	6.50
Potatoes: Chipped, Mashed, Boiled 381/493/381 kcal	6.50

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N - Contains Nuts

Adults need around 2000 kcal per day. Our products are made in an environment where allergens are present, resulting in a risk of cross contamination. For more information about a specific allergen, please speak to a member of staff. A discretionary 12.5% service charge will be added to all restaurant bills. All prices include Value Added Tax at the prevailing rate. 20250108V001