



## “ A MEAL BUILT OF MANY SMALL PLATES”

At JÖRO we serve our food in the form of lots of small plates, allowing you to have as little or as much as you want, snacking as you go.

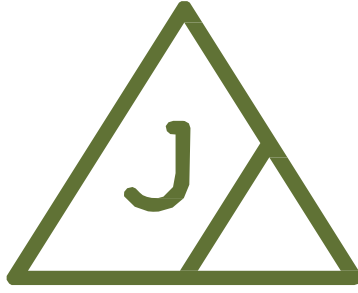
### Tasting menus:

(To be taken by the whole table)

8 courses £45  
Drinks flight £35

10 courses £55  
Drinks flight £45

THE MENU IS SUBJECT TO CHANGES DAILY.  
FOR INFORMATION ON ALLERGENS PLEASE ASK US.



## Small Plates

Wood Fired Onions £6  
Rhubarb ketchup & Yorkshire blue

Beetroots £6  
Horseradish cream, granola, pine-pickled blueberries

Ribbons of Kohlrabi £5.5  
Cooked in an emulsion of hard cheese with three-cornered leeks

Celeriac Slowly Cooked in Aged Beef Fat £6.5  
Cheddar, gherkin ketchup & crispy shallots

Tartar of Salt Aged Herefordshire Beef Sirloin £10  
Smoked & aged beef fat butter, cep ketchup & Perigord truffle

Faroese Plaice £7  
Gherkin & parsley butter emulsion, crispy potato

Irish King Scallops £10  
Dashi & seaweed cream, turnip, smoked roe

Barbecued Wortley Estate Mallard Breast £6  
5 year aged soy ketchup, coriander & miso paste, puffed rice

Pan Fried Scottish Salmon £15  
Dashi & seaweed butter, turnips & barbecued brassicas

Poached & Barbecued Goosnargh Chicken £15  
Lemon thyme butter, spinach, salsify & three-cornered leeks

Jasmine Ice Cream £5.5  
Compote of forced Yorkshire rhubarb, ginger biscuit

Brown Butter Parfait £6.5  
Parkin, apples & Pedro Ximenez

Cheese £10  
Cowclose Farm Stannage Millstone, Smoked Lincolnshire Poacher, Lincolnshire  
Poacher, Berkswell, Yorkshire Blue  
Cheese biscuits, sourdough & condiments

Our menus are printed on 100% recycled waste & seashells  
The menu is subject to changes daily.  
Dishes may contain traces of nuts & shellfish.