

Jeru. ruby menu.

Selection of three courses

starters.

to share

Warm Charcoal Olives (gf, v*), Wood-Fired Potato Bread, Black (v*)
Chickpea Hummus (gf, v*), Chargrilled Aubergine (gf, v*)

entree.

choice of one per guest

TUNA CEVICHE
Orange, tamarind, kohlrabi

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

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

mains.

choice of one per guest

GRILLED LAMB STEAK (gf)
CHARCOAL BUTTERFLIED SEA BASS (gf)
CHARCOAL ROAST AUBERGINE (gf, v*)
CHARCOAL SPICED BRICK-PRESSED CHICKEN (gf)

sides.

choice of one per guest

FARM FRESH LETTUCE (gf, v*)
AGRIA POTATO ROSTI (v*)
BATATA HARRA (gf, v*)

dessert.

choice of one per guest

JERU LEMON TART (v)
BAKLAVA CAKE (v)
CHOCOLATE AND COFFEE PUDDING (gf)
SEASONAL FRUIT SORBET (gf, v*)

PART OF THE / CAMM & HOOPER COLLECTION

(v) Vegetarian | (v*) Vegan/Can be made vegan | (gf) Gluten-free

Jeru. emerald menu.

Shared dining experience with a delightful three-course spread

mezze.

Black Chickpea Hummus (gf, v*), Beetroot Salad (gf, v*),
Taramosalata, Esme Salsa (gf, v*),
Heritage Tomato Salsa with Chili & Tahini (v*),
Roast Capsicum with Rocket & Sumac, Old School Baba Ganoush (gf, v*),
Carrot with Coriander & Lemon (gf, v*), Pickles (gf, v*),
Warm Charcoal Olives (gf, v*)

mains.

choice of four

SUMAC KING SALMON (gf)
Tahini greens

CHARCOAL BRICK-PRESSED CHICKEN (gf)
Corn-fed chicken, creamy aubergine, spiced gravy

ROAST BEEF (gf)
Trimmings sauce

PRAWN POT (gf)
Harissa & ginger bisque

SLOW-COOKED LAMB (gf)
Chickpea ragu

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

sides.

BATATA HARRA (gf, v*)
BABY GEM (gf, v*)

dessert.

WARM WALNUT BAKLAVA (v)
HOUSE ICE CREAM
SEASONAL FRESH FRUIT PLATTER (gf, v*)

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Jeru.

sapphire menu.

Shared dining experience with an impressive three-course spread

mezze.

Chickpea Hummus (gf, v*), Beetroot Salad (gf, v*),
Taramosalata, Esme Salsa (gf, v*),
Heritage Tomato Salsa & Chili & Tahini (v*),
Roast Capsicum with Rocket & Sumac, Old School Baba Ganoush (gf, v*),
Carrot & Coriander & Lemon (gf, v*), Pickles (gf, v*)
Warm Charcoal Olives (gf, v*)

mains.

choice of four

ROAST TAHINI BLACK COD FILLET (gf)
Bone marrow vinaigrette

CHOCOLATE DRY-AGED GRILLED WAGYU (gf)
300g, MB7-8, cherry molasses sauce

ROAST OCTOPUS (gf)
Harissa & ginger bisque

CHARCOAL SPICED BRICK-PRESSED CHICKEN (gf)
Corn-fed chicken, creamy aubergine, trimmings gravy

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

NATIVE LOBSTER (gf)
Garlic butter
- add on 10GBP pp

dessert platter.

WARM WALNUT BAKLAVA (v)
HOUSE ICE CREAM (gf, v)
SEASONAL FRESH FRUIT PLATTER (gf, v*)

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Jeru.

azure menu.

A delicious selection of canapés

Choice of Six

our signature wood-fired potato bread.

HERB SALT (v*)
FETA & OREGANO (v)
PIQUILLO & CAPER SALSA (v*)
TRUFFLE HONEY & CHICKPEA MISO BUTTER (v)

from the garden.

GRILLED COURGETTE ROULADE (gf, v*)
HALLOUMI DOUGHNUTS (v)
CRISPY HASSELBACK ARTICHOKEs (gf, v*)
ROAST PEPPER & GOAT'S CHEESE ROULADE (gf, v)

from the sea.

OYSTERS - NATURAL OR MIGNONETTE (gf)
CRAB TARTLETS WITH TAHINI & CAVIAR
SALMON ROULADE WITH ROE & DILL (gf)
PRAWN COCKTAIL 'ARABIC MARY ROSE' (gf)
TUNA CEVICHE

from the land.

BEEF TARTARE & SOURDOUGH
POMEGRANATE & HONEY CHICKEN LOLLIPOP (gf)
BEEF CHEEK BOREK
LAMB CROQUETTE

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Jeru.

azure menu.

A delicious selection of bowls

substantial bowls.

GRILLED CHICKEN (gf)
Aubergine mash

CHARCOALED AUBERGINE (gf, v*)
Kefir lime, spiced lentil ragu

ROAST SALMON (gf)
Cucumber salad, lemon tahini

CHARCOALED GRILLED LAMB (gf)
Chickpeas & celeriac ragu

SLOW-COOKED LAMB (gf)
Couscous salad

ROAST PRAWN (gf)
Capsicum, rocket, sumac

PULLED LAMB SLIDER
Fennel slaw, pickles

AUBERGINE SLIDER
Esme salsa, rocket

LOBSTER BRIOCHE ROLLS
Tahini & caviar - add on 12 GBP per person

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day delegation menu.

A delightful selection of our signature fare served over the course of a day

TWO-COURSE SIT DOWN LUNCH

starters.

to share

WARM OLIVES (gf, v*)
WOOD-FIRED POTATO BREAD (v*)
BLACK CHICKPEA HUMMUS (gf, v*)
CHARGRILLED AUBERGINE (gf, v*)

mains.

choice of one per guest

GRILLED SPICED LAMB LOIN (gf)
Heirloom cherry tomato, pickled radish, olives

CHARCOAL BUTTERFLIED SEA BASS (gf)
Roe & cucumber salsa, lemon tahini

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

CHARCOAL BRICK-PRESSED CHICKEN (gf)
Corn-fed chicken, creamy aubergine, spiced
gravy

sides.

to share

BATATA HARRA (gf, v*)
FARM FRESH LETTUCE (gf, v*)

SHARING-STYLE DISHES

starters.

to share

WARM OLIVES (gf, v*)
WOOD-FIRED POTATO BREAD (v*)
BLACK CHICKPEA HUMMUS (gf, v*)
CHARGRILLED AUBERGINE (gf, v*)

mezze.

to share

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

CHARCOAL BRICK-PRESSED CHICKEN (gf)
Corn-fed chicken, creamy aubergine, spiced
gravy

sides.

to share

FARM FRESH LETTUCE (gf, v*)

Jeru.

day delegation menu.

A delicious selection of cold buffet

OUR BAKERY'S SIGNATURE SOURDOUGH SANDWICHES

choose three

land.

BRISKET PASTRAMI, SWISS
CHEESE, DIJON RANCH

TURKEY, HEIRLOOM TOMATO,
SMOKED CABBAGE

sea.

CHILLI TUNA, MAYO, AVOCADO

POACHED 'WESTER ROSS'
SCOTTISH SALMON

garden.

BEETROOT PASTRAMI (v*)

TOMATO, ROCKET & FETA (v*)

TARTLETS AND BITES

choose one

land.

SPICED CHICKEN & YOGURT

CARAMELISED ONION & BEEF
CHEEK

sea.

CRAB TARTLETS, TAHINI, CAVIAR

SALMON ROULADE, ROE, DILL

garden.

HERITAGE TOMATO & FETA (v*)

ASPARAGUS & GOAT'S CHEESE
(v*)

sweets.

Choose one

SALTED CARAMEL PROFITEROLE (v)

CHOCOLATE & HALVA BROWNIE (v)

HONEY, PISTACHIO & ORANGE CAKE (v)

CHOCOLATE & ARABIC COFFEE PUDDING (gf)

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day delegation menu.

A tantalising selection of hot buffet

HOT POTS

choose two

land.

ROAST BEEF
Root Vegetables

SPICED CORN-FED CHICKEN
Roasted Celeriac

sea.

CHARCOAL BUTTERFLIED
SEABASS
Roasted Courgette

SUMAC KING SALMON
Tahini Greens

garden.

AUBERGINE STEAKS
Spiced Lentil

CAULIFLOWER STEAK
Chickpea ragu

SIDES

choose one hot, one cold

cold,

HERITAGE TOMATO SALAD
Rocket, sumac

ANCIENT GRAINS & CHICKPEAS
SALAD
Piquillo salsa

BETROOT & WATERCRESS
SALAD
Spiced vinaigrette

GREEN LEAVES & RADICCHIO
Dijon vinaigrette

hot.

ROASTED SPICED POTATOES
Garlic butter

MAJADRA RICE
Herbs

GRILLED GREENS
Tahini Dressing

sweets.

Choose one

CITRUS PAVLOVA

LEMON TART

BAKLAVA WALNUT CAKE (v)

CHOCOLATE & ARABIC COFFEE PUDDING (gf)

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