

1610 @ Jays

27th September 2018

Contemporary British Dining

Bringing together the best of seasonal ingredients to create an unforgettable dining experience at Jays Delicatessen.

£40 for 6 Courses

Beef Cheek & Bone Marrow Croquette

Beef Dripping Emulsion

Rosemary Focaccia

Garden Herb Butter

Butter Roasted Celeriac

Apple, English Cobnut, Kale

Lightly Cured & Poached Scottish Salmon

Cucumber, Lettuce, Pickled Lemon

Slow Cooked Free-Range Duck Breast

Carrot, Feta Cheese, Mint & Carrot Top Pesto

Cardamom Poached Pineapple

Pineapple Curd, Rosemary Sorbet

