

JUIREMA

Made to share. Made to connect.

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|-------|---|----|
| SMALL | Warm grilled flatbread | 7 |
| | Mixed olives | 7 |
| | House pickles <i>vg</i> | 4 |
| | Burrata, heritage tomatoes consommé, chermoula <i>v</i> | 15 |
| | Silky hummus, sundried tomatoes, olive, sumac <i>vg</i> | 9 |
| | Smoky baba ghanoush, sesame seeds, parsley <i>vg</i> | 9 |
| | Cool tzatziki, mint oil, walnuts <i>v</i> | 9 |
| | Creamy taramasalata, dill oil, salmon roe | 9 |
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| | Mixed platter | 29 |
| | Silky hummus, smoky baba ghanoush, cool tzatsiki, warm grilled flatbread | |
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| RAW | Yellowtail tuna crudo, burnt lemon gel, green chillies | 18 |
| | Hand-dived scallop carpaccio, grapefruit, olive oil, sea fennel | 22 |
| | Prawn tartare, cucumber, apple | 22 |
| LARGE | Charred cauliflower, red pepper, tahini, garden herbs <i>vg</i> | 21 |
| | Slow-roasted aubergine, miso, sesame, pomegranate <i>vg</i> | 25 |
| | Native Cornish lobster tail, orzo, tomatoes, chilli | 43 |
| | Seabass, tomato emulsion, caviar | 35 |
| | Braised beef short rib, saffron couscous, parsley, shallot salad | 29 |
| | Flame-grilled poussin, toum, house pickles, jus | 28 |
| | County Wexfort rib-eye steak, Roscoff onion, red wine jus, harissa butter | 49 |
| SIDES | Crispy batata harra potatoes <i>vg</i> | 9 |
| | Charred hispi cabbage, pistachio butter <i>vg</i> | 9 |
| | Baby carrots, cumin, Greek honey, feta mousse <i>v</i> | 9 |
| | Tenderstem broccoli, lemon ricotta, preserved lemon, sesame <i>v</i> | 9 |
| | Bitter leaf salad, lemon vinaigrette | 8 |
| SWEET | Pistachio mille-feuille | 16 |
| | Chamomile chocolate fondant, Manahi olive oil ice cream | 15 |
| | A selection of cheese from Fromagerie Beillevaire | 18 |

Vegetarian (*v*) / Vegan (*vg*). If you have any allergies or food intolerance, please advise a member of staff.
All prices include VAT. A discretionary 15% service charge will be added to your bill

Wine by the Glass

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|-----------|---|------|
| CHAMPAGNE | NV Veuve Clicquot Brut Yellow Label <i>Champagne, France NV</i> | 24 |
| | NV Veuve Clicquot Brut Rosé <i>Champagne, France NV</i> | 32 |
| | French Bloom Le Rosé (<i>non-alcoholic</i>) | 17 |
| WHITE | Grower Series x Gassac – Occitane White <i>Languedoc, France 2023</i> | 10 |
| | Fondo Antico – Zibbibo <i>Sicily, Italy 2022</i> | 12 |
| | Von Winning – Win Win Riesling <i>Pfalz, Germany 2023</i> | 14 |
| | Kikelet – Dry Furmint Tokaji <i>Tokaji, Hungary 2020</i> | 18 |
| | Charly Nicolle – Chablis Vieilles Vignes <i>Burgundy, France 2022</i> | 22 |
| ROSÉ | Château Minuty – S Rosé <i>Provence, France 2024</i> | 16.5 |
| RED | Tracce Bio – Montepulciano d’Abruzzo <i>Tuscany, Italy 2022</i> | 10 |
| | Moulin de Gassac – Grenache <i>Languedoc-Roussillon, France 2024</i> | 12 |
| | Carlos Mazo – Costumbres Tinto <i>Rioja Oriental, Spain 2022</i> | 17 |
| | Jurij Fiore & Figli – Chianti Classico “Sonocosi” <i>Tuscany, Italy 2024</i> | 21 |
| | Sept – Cuvée de Soleil (Tempranillo/Cabernet Sauvignon) <i>Batroun Mountains, Lebanon 2022</i> | 25 |

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