



JUREMA

WINTER GARDEN



Welcome to

JUREMA

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... a world of wonder, where we transcend the ordinary, providing you an unforgettable culinary experience. Savour a fusion of South American and European flavours created by Executive Chef **George Scott-Toft**. Let our unique ambiance transport you into the realm of the extraordinary, indulging your senses in a symphony of tastes and textures.

In Partnership with:

BELVEDERE
VODKA

Veuve Clicquot

TERRAZAS
LOS ANDES

JUREMA

LUNCH & DINNER
Sample Menu
Menu items are subject to change

OYSTERS

Lindisfarne (Northumberland Coast, England) • 5 per piece
Ostra Regal (Conche de Bannow, Ireland) • 6 per piece
(Served with Champagne Granita & Lime)

SMALL PLATES

Wholemeal Sourdough, Salted Butter & Olive Oil (V) • 6
Padron Peppers, Smoked Ricotta & Lemon (V) • 8
Parmesan Tapioca (V) • 7
Duck & Cherry Empanada • 11 (2 pieces)
Grilled Octopus, Potato & Hot Smoked Paprika • 17
Cannelloni of Portland Crab, Sturia Oscietra Caviar & Sea Herbs • 19
Jamón Ibérico, Grilled Sourdough & Salsa Roja • 17

CEVICHEs / CRUDOS

Yellowtail & Ají Tiradito • 17
Sashimi of Yellowtail, Red Chilli, Green Herb, Sweet Potato & Yoghurt Dressing served with Plantain Chips

Scallop Ceviche, Tomatillo & Pear • 19
Hand-dived Seared Scallop from Scotland, Tomatillo Salsa, Jalapeño, Pickled Fennel, Pear, Physalis, Coriander & Bronze Fennel

Tuna Tartare, Chilli & Cashew Cream • 21
Line-caught Yellowfin Tuna with Ají Panca, Chives, Shallot, Red & Green Chilli, Olive Oil, Dark Soy, Cashew Cream & Puffed Buckwheat, served with Blue Corn Tostadas & Lime

*Vegetarian (V) / Vegan (Ve). 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.*

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Sample Menu
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LARGER PLATES

Smoked Ricotta Ravioli, Parmesan, Jerusalem Artichoke & Truffle • 33
Ravioli filled with Ricotta Mustia, Jerusalem Artichoke, Parmesan, Potato Cream & Spanish Winter Truffle

Fosse Meadows Chicken Breast, Mushrooms, Garlic & Sherry Vinegar • 31
Slow-cooked Breast grilled, served with Hen Of The Woods & Oyster Mushrooms sautéed with Garlic, Parsley, Pine Nuts & Sherry Vinegar

Roast Halibut, Chickpeas, Chorizo & Brussels Sprouts • 29
Pan-roasted Halibut, Chickpea Puree, sautéed Brussels Sprouts Leaves & Chorizo

Josper Grilled Sirloin & Pebre Salsa • 49
300g Sirloin Steak, Hennisfield Farm, Derbyshire, Grilled Spring Onions & Pebre Salsa

VEGETABLES

Roasted Beets, Radish, Feta & Pickled Jalapeño (V) • 12
Aubergine, Sesame & Soy (Ve) • 11
Burrata, Citrus & Salsa Macha (V) • 15
Baby Gem Lettuce, Anchovy, Parmesan & Green Goddess • 11
Grilled Tender Stem Broccoli, Romanesco & Black Sesame Mole (V) • 13
Rosemary & Shallot Hashed Potatoes • 11

DESSERTS

Dark Chocolate Alfajore, Passion Fruit & Dulce de Leche • 6 per piece
Traditional Argentinian Alfajores Biscuits with Dulce de Leche & Passion Fruit Jam, dipped in 80% Xoco Chocolate

Chestnut, Cumquat & Coffee Cheesecake • 11
Goat Cheese Mousse piped on a base of Crushed Buckwheat Biscuit with Chestnut Jam, Cumquat & Orange Confit

Mezcal & Chocolate Royal, Banana & Coconut Ice Cream • 13
Mezcal & Chocolate Mousse with Hazelnut, Chocolate Sponge, Cocoa Meringue, Banana Ice Cream, candied Coconut, Ojo de Dios Odd Café Coffee Jelly

Sorrel Sorbet, Pistachio & Clementine • 12
Sorrel Sorbet with Dill, Pistachio Brown Butter Financer & Clementine dressed in Spice Syrup

Selection of Cheese from Fromagerie Beillevaire, Candied Pecan & Quince • 17
Served with Seeded Crackers (Gf) Quince Paste & Candied Pecans

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VEUVE CLICQUOT | SET LUNCH
Wednesday - Saturday 12.00 to 15.00 for up to 6 people

2 courses • £25pp | 3 courses • £30pp
including a Glass of Veuve Clicquot Champagne

OYSTERS & SOURDOUGH

Lindisfarne (Northumberland Coast, England) • £5 per piece
Ostra Regal (Conche de Bannow, Ireland) • £6 per piece
(Served with Champagne Granita, Ancho Chilli & Shallot Vinegar)
Wholemeal Sourdough, Salted Butter & Olive Oil (V) • £6

STARTER

Choose from

Burrata, Fig, Green Beans & Hazelnuts (V)
Yellowtail, Radish, Pickled Jalapeño & Onion Dressing
Ibérico Chorizo & Pan con Tomate

MAIN

Choose from

Butter Milk Fried Chicken, Pumpkin, Rocket & Parmesan
Adobo Lamb Shoulder, Quinoa & Pickled Cucumber
Bomba Rice with Tomatoes, Roasted Onion & Artichokes (Ve)

SIDES • £7

House Fries & Chipotle Aioli
Green Salad dressed with Guacatillo

DESSERT

Choose from

Chocolate Royal, Banana & Coconut Ice Cream
Apple & Guava Cheesecake
Mezcal Granita & Passion Fruit Sorbet (Ve)

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CHAMPAGNE & OYSTERS

Experience the epitome of luxury with our Champagne & Oysters Package.
Indulge in the perfect pairing of fine champagne and fresh oysters, creating a moment of unparalleled elegance.

2 glasses of Veuve Clicquot Yellow Label
with 6 Lindisfarne Oysters (Northumberland Coast, England)

• 65

Bottle of Ruinart Blanc de Blancs
with 6 Lindisfarne Oysters (Northumberland Coast, England)

• 179

Bottle of Ruinart Blanc de Blancs
with 12 Lindisfarne Oysters (Northumberland Coast, England)

• 199

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JUREMA

COCKTAIL LIST

In Partnership with;
Belvedere, Veuve Clicquot and Terrazas de los Andes

COCKTAILS

SAMARA • 20

Eminente Reserva Cinnamon & Apple Infused, Amaretto Liqueur, Lemon Juice, Apple & Orange Juice, Maple Syrup & Cumquat Orange

TEARS OF GOD • 20

Belvedere Vodka Vanilla Infused, Clarified Passion Fruit, Vanilla Syrup, Veuve Clicquot Champagne & Passion Fruit Pearls

FLORES SANA • 20

Belvedere Vodka Tonka Beans Infused, Orange Liqueur, Passion Fruit, Sugar Syrup, Lime Juice & Viola

NASHI • 20

Hennessy V.S.O.P Nashi Pear Infused, Zedda Piras Berries Liqueur, Grapefruit Juice, Lemon Juice & Homemade Grenadine Syrup

HOPS • 29

Belvedere 10 Vodka Rhubarb & Hops Tea Infused, Bergamot Juice, Egg White, Raspberry & Rose Syrup

LUXURY MARTINI • 29

Belvedere 10 Vodka & Martini Vermouth

WINTER SPECIALS

MULLED WINE • 15

Terrazas de los Andes, Cabernet Sauvignon, Cinnamon, Cloves, Star Anise, Orange & Sugar

HOT TODDY • 15

Scotch Whisky, Lemon, Honey, Cloves, Cinnamon, Water & Aromatic Bitters

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VODKA

Veuve Clicquot

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CHAMPAGNE & SPARKLING WINES

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125 ml/bottle

Veuve Clicquot Yellow Label	24/145
Veuve Clicquot Rosé	32/180
Veuve Clicquot La Grande Dame 2015	45/260
Ruinart Blanc de Blancs	190
Ruinart Rosé	200
Veuve Clicquot Yellow Label Magnum	350

PRESTIGE CHAMPAGNE

by the bottle

Krug Grand Cuvée 171ème Édition	650
Dom Pérignon Blanc 2012	700
Dom Pérignon P2 Blanc	850

WINE LIST

WHITE

175 ml/bottle

Terrazas de los Andes, Chardonnay, Mendoza Argentina	13/56
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RED

Terrazas de los Andes, Cabernet Sauvignon, Mendoza, Argentina	13/56
Terrazas de los Andes, Malbec, Mendoza, Argentina	13/56
Terrazas de los Andes, Grand Malbec, Mendoza, Argentina	26/112

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