

LUNCH



AUTUMN

Bone Broth with Venison Dumplings, Ginger and Chilli 332 kcal	17.75
Cauliflower Mushroom with Soy Glaze and Chilli Miso 365 kcal	17.50
Chicken Liver Parfait with Redcurrant and Blackberry Compote ^(N) 357 kcal	16.50
Whole Roasted Grouse, Game Chips and Bread Sauce 651 kcal	55.00

CAVIAR AND OYSTERS

Caviar served table side with Blinis, New Potatoes and Scrambled Eggs. Minimum 10 grams per table. Priced per gram	
Imperial 1.1 kcal	3.70
Golden Oscietra 1.1 kcal	4.50
Beluga 000 1.1 kcal	12.00
Carlingford Lough Oysters	
Three 113 kcal	14.50
Six 226 kcal	24.50
Twelve 421 kcal	44.50

STARTERS

Tiger Prawns with Smoked Chilli Butter 633 kcal	19.50	Caviar, Crispy Potatoes and Crème Fraîche 388 kcal	54.50
Beef Carpaccio with Mustard Dressing 199 kcal	17.75	Smoked Salmon with Soda Bread 567 / 795 kcal	24.50 / 30.50
Raw Cornish Fish and Caviar Tacos 58 / 116 kcal	11.75 / 22.50	Portland Dressed Crab 309 kcal	24.95

MEAT

Chicken Caesar Salad 801 kcal	26.50
Harissa Lamb with Chimichurri and Potato Terrine 665 kcal	32.50
Cumbrian Rib Eye with Chips and Béarnaise 900 kcal	49.75
Calves Liver with Crispy Onions and Sweetcure Bacon 767 kcal	31.75

FISH

Crab Linguine with Confit Lemon and Chilli 577 kcal	28.75
Dover Sole à la Meunière 596 kcal <i>Served on or off the bone</i>	48.50
Sea Trout with Mussels, Coconut and Lemongrass 473 kcal	31.75
Seabass with Vegetable Fricassée and Tomato Emulsion ^(N) 633 kcal	33.50

VEGETARIAN

Crispy Red Pepper Polenta with Black Bean and Corn Salsa 603 kcal	21.50
Aubergine, Miso Barbeque Glaze and Sesame Vegetable Slaw 273 kcal	19.95
Puy Lentil and Grilled Vegetable Salad with Smoked Labneh ^(N) 380 kcal	19.75

SIDES

Green Bean and Grilled Peach Salad ^(N) 253 kcal	7.50
Mixed Leaf Salad 42 kcal	5.75
Tenderstem Broccoli with Tahini Yoghurt ^(N) 219 kcal	7.50
Potatoes: Chipped, Mashed, Boiled 381 / 493 / 381 kcal	6.75

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N - Contains Nuts

Adults need around 2000 kcal per day. Our products are made in an environment where allergens are present, resulting in a risk of cross contamination.
For more information about a specific allergen, please speak to a member of staff. A discretionary 12.5% service charge will be added to all restaurant bills.
All prices include Value Added Tax at the prevailing rate. 20260902V01