



ajé

by night

autumn 2026

starters



Beef Cheek £12

Stout and coffee, gribiche, prune

Middle White Roast Ham £11

Piccalilli, herb butter, rye

Wild Flounder Ceviche £13

Tiger's milk, avocado, jalapeño relish

Blood Pudding £11

Damson, wholegrain mustard, chervil

Mille-feuille £12

Gruyère set-custard, smoked Roscoff onion ketchup

Whitby Crab £15

Choux, fennel, apple, dill

Aubergine £10

Coconut labneh, tahini, smoked olive oil, sesame

Cold Picanha £15

Tonnato, dill, fried capers

mains



Charred Pulpo £29

Chorizo fat potatoes, herb cream, bottarga

Confit Barbary Duck Leg £25

White beans, autumn vegetables, fermented garlic, pesto

Roast Wild Hake £26

Bilbaina, tomato, Fino, patatas panaderas

Herb Fed Chicken Kiev £24

Fennel, apple, herbs, walnut

Saffron Pappardelle £19

Lemon, pistachio, Manzanilla, olive oil, fennel, Yorkshire Pecorino

Pressed Salt Aged Cull Yow £26

Coal roasted beets, marinated duck egg, salsa verde, anchovy butter

Salt Aged Bavette £32

Chervil béarnaise, duck mousse, Vermouth Roscoff onion

Juniper Salt Aged Sika Venison Loin £34

Dark chocolate torte, Pedro Ximenez reduction, truffled blackberries

sides

Pickles £4

Seasonal fermented pickle

Autumn Squash £6

Whipped lemon Wensleydale, salsa verde, toasted onion

Beef Dripping Chips £6

Twice cooked, smoked Roscoff ketchup

Charred Hispi £6

Miso whipped tahini, confit garlic, capers, smoked almond

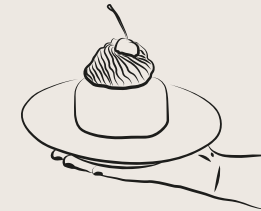
Duck Fat Roast Potatoes £6

Marmite, yeast

Fennel and Apple Salad £6

Lemon, labneh, toasted fennel seeds, chilli & rose oil

dessert



Orange Madeleines £10

Valrhona dark chocolate crèmeux, smoked olive oil, sea salt

Basque Cheesecake £9

Pistachio, cherry

Bread Pudding £9

Almond croissant, frangipane, cold custard

Éclair £11

Porcini, espresso, Valrhona 70% namelaka, coconut

Rhubarb Crème Catalan £9

Vanilla, Yorkshire rhubarb, spiced shortbread

Duck Fat Ginger Cake £11

Poached pear, Pedro Ximenez cream