



## Salads Choice of 3 for 11

- Miso aubergine**  
Date yogurt, pickled walnut zough, walnuts, pomegranates – 4,5
- New Potatoes**  
Peppers, radish, spring onion, dill, parsley– 4,5
- Quinoa**  
Edamame, yuzu dressing, parsley, roasted peppers.– 4,5
- Balsamic Beetroots**  
Beluga & puy lentils, tahini tofu, dill, sumac – 4,5
- Tabouleh**  
Parsley, cauliflower rice, tomatoes, pomegranate, spring onions – 4,5

## Pita Pockets or with choice of 2 salad for 14

- 14 hr lamb shoulder**  
Sumac onion, Turkish pickled peppers, tahini, tomato, gem lettuce – 10
- Crispy chicken thigh**  
House kimchi, cemen mayo, gem lettuce – 9
- Cauliflower**  
Fried cauliflower, crispy shallots, green tahini, soft herbs, pomegranates – 9

## Plates or with choice of 2 salads for 14

- Chicken**  
Crispy chicken with spicy honey & lime glaze, nuts – 9
- Zucchini halloumi fritters**  
Kale cauliflower rice, yogurt, almonds, fresh herbs – 10
- Meatballs**  
Grilled Lamb meat balls, yogurt tahini, sumac onions, pickled pepper– 10
- Cauliflower**  
Fried cauliflower, crispy shallots, green tahini, pomegranate, dukkah – 9
- Pork cheeks**  
Duck fat confit cheeks & apricots, wild garlic pesto crispy shallots– 10
- Kofte**  
Stuffed gem lettuce with lentil & bulgur kofte, sumac pomegranate gremolata – 7,5

## Dips

- Hummus**  
Chickpea salsa, served with grilled pita – 6
- Trio**  
Green harissa, red harissa, grilled Turkish pepper, yogurt– 6
- Aubergine**  
Burnt aubergine, roasted peppers, pomengranates & molasses, rose petals–6

## Sides

- House fried potato**  
Chives, truffle oil, aioli – 4,5
- Jerusalem pita**  
Round flatbread with a pocket – 1,5
- Corn bread**  
House gluten free, nigella seeds, spring onions, parsley – 3,5
- Marinated olives**  
Kalamata & green Chalkidiki – 3,5

Mon - Sun 11:30 - 17

LUNCH

Dinner  
5  
10:30

White Wine	175	500	75cl
<b>Frentano, organic</b> Trebiano d'Abruzzo, Italy, 2018	6	15	23
<b>Sel et Sable</b> Picpoul de Pinet AOP, France, 2018			25
<b>Gran Cerdo, biodynamic</b> Rioja Alta, Spain, 2018	6,5	16	27
<b>Rabl Gruner Veltliner</b> Loss, Langenlois, Austria, 2017			29
<b>Domaine Guy Allion</b> 100% Sauvignon Blanc, France, 2018	8	23	33
<b>Koester Wolff</b> 100% Riesling, Germany, 2017			28

Rose & Skin Contact	175	500	75cl
<b>Volubilia Rose</b> Domaine de la Zouina, Morroco, 2018	6,5	16	26
<b>Baglio Bianco IGP, organic skin contact</b> 100% Catarrato, Ciello, Sicily, Italy, 2018			32

Red Wine	175 ml	500	75cl
<b>Les Petits Clement Merlot, natural</b> Côtes du Tarn, France, 2018	6	15	23
<b>Sensas Pinot Noir</b> Pays D'Oc, France, 2017	6,5	16	25
<b>Camille Malbec, organic</b> Château du Cèdre, Cahors, France, 2018	7	18	28
<b>Podere Gamba Chianti, organic</b> San Ferdinando, Val Di Chiana, 2017	7,5	22	37
<b>Kayra Okuzgozu</b> Anatolia, Reserve, Turkey 2013	8	20	34
<b>Cabernet Sauvignon</b> Viento Aliseo, Spain 2017			33
<b>Les Hautsdu Terval,</b> Terrasses du Larzac, France 2018			38

Sparkling	125	75cl
<b>Prosecco Era</b> Italy, NV organic	7	32
<b>Champagne Vauban Frere</b> Brut N.V. France		64

Cocktails	Classics available on request
<b>Amber Road</b> Bulleit bourbon, velvet falernum, angostura bitters	10
<b>Peruvian Petal</b> Pisco, homemade rose syrup, aquafaba, lemon	9
<b>Pear G &amp; T</b> Tanqueray, pear, homemade thyme syrup, peychaud bitters	9
<b>San Remo Martini</b> Espresso, vodka, Frangelico, amaretto	9
<b>Figmary</b> Tanqueray, figue liqueur, homemade rosemary syrup, prosecco	8

Beers	
<b>Efes</b> 500ml Pilsener, Turkey	4,9
<b>Posh Lager</b> 330ml Lager, Forest Road Brewery, Hackney	4,9
<b>Forest Pale Ale</b> 330ml Pale Ale, Forest Road Brewery, Hackney	4,9

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. For those who suffer serious allergies, please speak with a manager for further information

A discretionary service charge of 12.5% will be added to your bill.