



Dips served with grilled pita

Hummus G,SS,SD

Chickpea & sultana salsa – 6

Trio G,D

Green harissa, red harissa, grilled Turkish pepper, yogurt – 6

Aubergine G

Burnt aubergine, roasted peppers, Pomegranate seeds, rose petals – 6

Salads Choice of 3 for 11

Miso aubergine D,S,N

Date yogurt, zough, walnuts, pomegranates, rose petals – 5,5

Green beans & Baby potatoes SS,MS,SD

Sesame seeds, shallots vinaigrette – 5,5

Squash D

Ras el hanout, feta, crispy sage, pumpkin seeds, crispy shallots – 5,5

Char-grilled Broccoli G,P,S

Chilli, peanuts dressing, peanuts – 5,5

Tabouleh

Parsley, cauliflower rice, tomatoes, pomegranate, spring onions – 5,5

Plates or with choice of 2 salads for 14

Grilled Chicken G

Preserved lemon and herb marinated, zough – 9

Zucchini halloumi fritters G,D,N

Tabouleh, almonds, yogurt, – 10

Cauliflower G,SS,N

Fried cauliflower, crispy shallots, green tahini, pomegranate, dukkah – 9

Kofte G,SD

Stuffed gem lettuce with lentil & bulgur kofte, sumac, pomegranate – 7,5

Pita Pockets or with choice of 2 salad for 14

14 hr lamb shoulder G,D,SD

Sumac onion, Turkish pickled peppers, tahini sauce, tomato, gem lettuce – 10

Grilled chicken thigh G

Gem lettuce, kimchi, soft herbs, zough – 9

Cauliflower G,SS,N

Fried cauliflower, crispy shallots, green tahini, soft herbs, pomegranates – 9

Pides

Traditional G

Minced lamb, peppers, onions, tomato, herbs & spices – 10

Burnt leeks G,D

Blue cheese, caramelised onions, basil, figs – 11

Nduja G,D

Spicy pork sausage, spinach, cherry tomatoes, house cokelek cheese – 11

Sides

House fried potato G,E,SD

Chives, truffle oil, aioli – 4,5

Jerusalem pita G

Round flatbread with a pocket – 1,5

Corn bread E,N

Nigella seeds, spring onions, parsley – 3,5

Marinated olives

Chalkidiki, tarragon and garlic – 3,5

Mango Butter G,D

Served with house grilled sourdough – 4,5

G- Gluten, **S-** Soya, **L-** Lupin, **C-** Celery, **D-** Dairy, **E-** Eggs
SD- Sulphur Dioxide, **CR-** Crustaceans, **M-** Molluscs,
MS- Mustard, **SS-** Sesame, **N-** Nuts, **P-** Peanuts, **F-** Fish

Mon. - Sun. 11.30 – 17:00
LUNCH

All our foods 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.

Dinner from
17:00 – 22:00