



## Dips served with grilled pita

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### 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

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### Miso aubergine D,S,N

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

### Balsamic Beetroot D,SD

Beluga & Puy lentils, yogurt, dill, sumac – 5,5

### Brussels sprout D,N,SD

Turmeric cauliflower, cranberries, Pickled onions, almonds – 5,5

### Broccoli SS

Spinach, black sesame seeds, tarragon, orange and garlic dressing – 5,5

### Tabouleh

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

## Plates or with choice of 2 salads for 14

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### Crispy chicken D,G,SS,SD,M,F

Fried chicken, house kimchi, tahini dressing, aleppo – 9

### Zucchini halloumi fritters G,D,E,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

### Meatballs G,D,SD

Lamb meatballs, yogurt tahini, sumac onions and pickled pepper – 10

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

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### 14 hr lamb shoulder G,D,SD

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

### Crispy chicken thigh D,G,SS,SD,M,F

Gem lettuce, house kimchi, tahini dressing – 9

### Cauliflower G,SS,N

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

## Pides

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### Traditional G

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

### Burnt leeks G,D

Blue cheese, caramelised onions, basil, figs – 11

### Nduja G,D,E

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

## Sides

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### 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

### Burnt Butter G,D,N,SD

Almond, apricot, dill, challal bread - 6

**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