



Snacks & Dips

Hummus G,SS,SD

Chickpeas & sultanas salsa – 6,5

Atom G,D,SD

Labneh, fermented chilli, crispy shallots – 6,5

Aubergine G,SD

Burnt aubergine, roasted peppers, Pomegranate seeds, rose petals – 6,5

Salads Choice of 3 for 14

Miso aubergine D,S,N

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

Carrots & Parsnips SS,SD

Purple & orange carrots, parsnips, green tahini, corriander, black sesame seeds – 5,5

Char-grilled broccoli G,S,P

Chilli, peanuts dressing, peanuts – 5,5

Green beans SS,MS,SD

Green beans, baby potatoes, shallots vinaigrette, parsley, sesame seeds – 5,5

Tabouleh

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

Plates or with choice of 2 salads for 16

Crispy chicken G,SD,E,MS,D,F

Cajun spiced, tomato chilli jam, soured cucumber, aioli – 12

Meatballs G,D,SD

Lamb meatballs, Labneh, burnt aubergine, sumac onions and pickled peppers – 11

Cauliflower G,SS,N

Fried cauliflower, crispy shallots, green tahini, pomegranate, dukkah – 11

Kofte G,SD

Stuffed gem lettuce with lentil & bulgur kofte, sumac, pomegranate – 9

Zucchini halloumi fritters G,D,E,N

Tabouleh, almonds, yogurt – 9

Pita Pockets or with choice of 2 salad for 16

14 hr lamb shoulder G,SS,SD

Sumac onion, Turkish pickled peppers, tahini sauce, tomato, gem lettuce – 11

Crispy chicken G,F,SD,E,MS,D

Cajun spiced, gem lettuce, tomato chilli jam, soured cucumber, aioli – 11

Cauliflower G,SS,N

Fried cauliflower, crispy shallots, green tahini, soft herbs, pomegranates – 10

Pides

Traditional G

Minced lamb, peppers, onions, tomato, herbs & spices – 12

Burnt leeks G,D

Blue cheese, caramelised onions, basil, figs – 14

Wild mushrooms G,D,E

Taleggio, garlic, chives, egg yolk, truffle oil – 14,5

Nduja G,D,E

Spicy pork sausage, spinach, cherry tomatoes, house cokelek cheese, egg yolk – 13

Sides

House fried potato G,E,SD,M

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 – 4

Burnt Butter G,D,E,N,SD

Almonds, Apricot, Dill, Challah bread – 8

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

Tue.-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