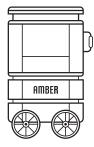
#### We recommend choosing one dish from each section



## Snacks & Dips

Hummus SS,SD,VE,VG Chickpeas & sultana salsa - 6,5

Atom D,SD,YE Labneh, fermented chilli, crispy shallots – 6,5

Burnt butter G,E,D,N,SD,VE Almonds, apricot, dill, challah bread 8,5

Marinated olives SD,VE Lebanese green olives – 4

## **Small Plates**

**Kofte G,VE,VG** Stuffed gem lettuce with lentils & bulgur kofte, pomegranate, sumac – 9

**Cauliflower SS,N,VE,VG** Fried cauliflower, crispy shallots, green tahini, pomegranates, dukkah – 11

**Prawns CR,D,G,E,SD** Sucuk baharat butter, coriander, grilled lemon, challah bread – 16

**Pierogi F,CR,S,G** Spiced bisque, crab, caramelised onion - 14

Hummus gnocchi D,SS Sage butter sauce, chickpeas, parmesan - 11

**Grilled chicken SD,D, MS** Preserved lemon, crispy shallots,aleppo, zough and amba sauce – 12

**Grilled broccoli stems P,SS,S,D,G** Peanuts chilli crisp, orange soured cream – 8

Seabass crudo F,N Bergamot dressing, lemon balm, poppy seeds, smoked almonds - 12

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 VE- Vegetarian

### **Breads**

Jerusalem pita 6 Round flatbread with a pocket – 2

**Corn bread E,N** Nigella seeds, fermented chilli, spring onions, parsley – 4,5

**Bread basket G,E** Pita, E5 Sourdough, Challah – 6,5

**Challah bread G,E** House made toasted brioche – 3,5

# Medium Plates

Flat iron steak SD Demi-glace, pearl onions, chimichurri, parsley oil – 19

**Glazed lamb shoulder G,D,SD** Burnt aubergine, yogurt, chilli butter, pita croutons – 18,5

**Grilled Courgettes D,SS,VE,SD** Hot passata, garlic yogurt, pumpkin dukkah, shallots, mint drizzle –14,5

**Sarma F, D, SD** Chalk stream trout in chard, grape salsa and goddess sauce - 16

(Side for the table)

Smoked Potatoes MS,E,SD,D,VE Steamed, smoked, roasted, chives, aioli – 6,5

**Green crunch G,N,SD,S,YE** Rocket, parsley, spinach, red pepper, pita crunch, smoked almonds, lime tofu dressing – 7,5

### <u>Sweets</u>

**Pumpkin seeds ice cream SS** Pumpkin seeds dukkah, fig leaf oil – 7

**Cloud cheesecake G,N,SS,D** Tahini crumble, raspberry, mahlep - 8

Mango Baklava G,D,N,E Mango custard, whipped Mascarpone, crispy filo, pistachios – 9

**Chocolate mousse \$,6,0** Home made milk gelato, miso caramel, kadaifi, lime zest – 9

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.

