



## Snacks & Dips

### Hummus SS,SD,VE

Chickpeas & sultanas salsa – 6,5

### Atom D,SD,VE

Labneh, fermented chilli, crispy shallots – 6,5

### Aubergine SD,VE

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

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

Almonds, apricot, dill, Challah bread – 8,5

## Salads Choice of 3 for 14,5

### Miso Aubergine D,VE,N,S

Date yogurt, almonds, pomegranates, zough – 6

### Butternut squash D,N,SD,SS,VE

Feta, pickled walnuts gremolata, dukkah, crispy shallots – 6

### Grilled courgette VE,S

Lime tofu dressing, green peas, parsley and mint drizzle – 6

### Tabouleh VE

Parsley, cauliflower rice, tomatoes, pomegranates, spring onions – 6

### Broccoli SS

Baby spinach, orange & tarragon dressing, black sesame seeds.

## Sides

### House fried potato E,SD,MS

Chives, truffle oil, aioli – 4,5

### Jerusalem pita G

Round flatbread with a pocket – 2

### Corn bread E,N

Nigella seeds, fermented chilli, spring onions, parsley – 4,5

### Marinated olives SD

Lebanese green olives – 4

### Bread basket G,E

Pita, E5 Sourdough, Challah – 6,5

## Medium Plates

### Sarma F, D, SD

Chalk stream trout in chard, grape salsa and goddess sauce – 16

### Glazed lamb shoulder G,D,SD

Burnt aubergine, yogurt, chilli butter, pita croutons – 18,5

### Grilled Courgettes D,SS,VE

Hot passata, garlic yogurt, pumpkin dukkah, shallots, mint drizzle – 14,5

## Small Plates or with choice of 2 salads for 16,5

### Grilled chicken SD,D

Preserved lemon and herbs marinade, crispy shallots, aleppo, zough and amba – 12

### Meatballs G,D,SD

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

### Cauliflower SS,N,VE

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

### Kofte G,SD,VE

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

### Zucchini feta fritters G,E,N,VE

Tabouleh, garlic yogurt – 9

## Pita Pockets or with choice of 2 salad for 16,5

### Lamb shoulder G,SS,SD

Sumac onion, Turkish pickled peppers, tahini sauce, tomato, gem lettuce – 13

### Grilled chicken G,SD,D

Preserved lemon and herbs marinade, crispy shallots, aleppo, zough and amba – 13

### Cauliflower G,SS,N,VE

Fried cauliflower, crispy shallots, green tahini, soft herbs, pomegranates – 11

**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

Tue.-Sun. 12.00 – 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