



Tue – Sun: 17:00 – 22:00

DINNER

Snacks & Dips

Hummus SS,SD,VE

Chickpeas & sultana salsa – 7

Atom D,SD,VE

Labneh, fermented chilli, crispy shallots – 7

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

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

Cauliflower SS,N,VE

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

Prawns CR,D,G,E,SD

Sucuk baharat butter, coriander, grilled lemon, challah bread – 16,5

Pierogi F,CR,S,G

Spiced bisque, crab, caramelised onion - 14,5

Hummus gnocchi D,SS,VE

Sage butter sauce, chickpeas, parmesan - 11

Grilled chicken SD,D,MS

Preserved lemon, crispy shallots,aleppo, zough and amba sauce – 12

Broccoli & cauliflower hearts P,SS,S,D,G,VE

Peanuts chilli crisp, orange soured cream – 9,5

Seabass crudo F,N

Bergamot dressing, lemon balm, poppy seeds, smoked almonds - 13

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, **VG-** Vegan

Breads

Jerusalem pita G,VE

Round flatbread with a pocket – 2

Corn bread E,N,VE

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

Bread basket G,E,VE

Pita, E5 Sourdough, Challah – 6,5

Challah bread G,E,VE

House made toasted brioche – 3,5

Large Plates

Flat iron steak SD

Demi-glace, pearl onions, chimichurri, parsley oil – 21

Glazed lamb shoulder G,D,SD

Burnt aubergine, yogurt, chilli butter, pita croutons – 19,5

Grilled Courgettes D,SS,VE,SD

Hot passata, garlic yogurt, pumpkin dukkah, shallots, mint drizzle – 15,5

Sarma F,D,SD

Chalk stream trout in chard, grape salsa and goddess sauce - 17

(Side for the table)

Smoked Potatoes MS,E,SD,D,VE

Steamed, smoked, roasted, chives, aioli – 6,5

Green crunch G,N,SD,S,VE

Rocket, parsley, spinach, red pepper, pita crunch, smoked almonds, lime tofu dressing – 7,5

Sweets

Pumpkin seeds ice cream VG,SS

Pumpkin seeds dukkah, fig leaf oil – 7

Cloud cheesecake G,N,SS,D,VE

Tahini crumble, raspberry, mahlep - 8

Mango Baklava G,D,N,E,VE

Mango custard, whipped Mascarpone, crispy filo, pistachios – 9

Chocolate mousse S,G,D,VE

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.