



Snacks & Dips

Hummus SS,SD,VG

Chickpeas & sultanas salsa – 7

Atom D,SD,VE

Labneh, fermented chilli, crispy shallots – 7

Aubergine SD,VG

Burnt aubergine, roasted peppers, Pomegranate seeds, rose petals – 7

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

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

Salads Choice of 3 for 15

Miso Aubergine D,VE,N,S

Date yogurt, almonds, pomegranates, zough – 6,5

Butternut squash D,N,SD,SS,VE

Feta, pickled walnuts gremolata, dukkah, crispy shallots – 6,5

Grilled courgette VG,S

Lime tofu dressing, green peas, parsley and mint drizzle – 6,5

Tabouleh VG

Parsley, cauliflower rice, tomatoes, pomegranates, spring onions – 6,5

Broccoli SS,VG

Baby spinach, orange & tarragon dressing, black sesame seeds - 6,5

Breads & Sides

House fried potato E,SD,MS,VE

Chives, truffle oil, aioli – 4,5

Jerusalem pita G,VG

Round flatbread with a pocket – 2

Corn bread E,N,VE

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

Marinated olives SD,VG

Lebanese green olives – 4

Bread basket G,E,VE

Pita, E5 Sourdough, Challah – 6,5

Large Plates

Sarma F,D,SD

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

Glazed lamb shoulder G,D,SD

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

Grilled Courgettes D,SS,VE

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

Small Plates or with choice of 2 salads for 17

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 – 12

Cauliflower SS,N,VG

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

Kofte G,SD,VG

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 17

Lamb shoulder G,SS,SD

Sumac onion, Turkish pickled peppers, tahini sauce, tomato, gem lettuce – 14

Grilled chicken G,SD,D

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

Cauliflower G,SS,N,VG

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, VG- Vegan

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