



Snacks & Dips

Hummus SS,SD,VE

Chickpeas & sultana salsa – 8

Atom D,SD,VE

Labneh, fermented chilli,
crispy shallots – 8

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

Almonds, apricot, dill, challah bread – 9

Marinated olives SD,VE

Lebanese green olives – 4,8

Small Plates

Kofte G,VE

Stuffed gem lettuce with lentil kofte,
pomegranate, sumac – 9,5

Cauliflower SS,N,VE

Fried cauliflower, crispy shallots, green
tahini, pomegranates, dukkah – 12,5

Prawns CR,D,G,E,SD

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

Hummus gnocchi D,SS,VE

Sage butter sauce, chickpeas,
parmesan - 12

Grilled chicken SD,D,MS

Preserved lemon, crispy shallots,aleppo,
zough and amba sauce – 13,5

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 - 13,5

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, coriander – 4,7

Bread basket G,E,VE

Pita, E5 Sourdough, Challah – 6,5

Challah bread G,E,VE

House made toasted brioche – 4,5

Large Plates

Flat iron steak SD

Demi-glace, pearl onions,
chimichurri, parsley oil – 24

Glazed lamb shoulder G,D,SD

Burnt aubergine, yogurt, chilli butter, pita
croutons – 24

Grilled Courgettes D,SS,VE,SD

Hot passata, garlic yogurt, pumpkin
dukkah, shallots, mint drizzle – 19

Torched Seabream F,D,SD,N

Seabream, macadamia tahini, grape
salsa, preserved lemon yoghurt, grilled
baby gem hearts - 24

Sides

Smoked Potatoes MS,E,SD,D,VE

Steamed, smoked, roasted, chives,
aioli – 7,8

Green crunch G,N,SD,S,VE

Rocket, parsley, spinach, red pepper,
pita crunch, smoked almonds, lime tofu
dressing – 8,5

Sweets

Pumpkin seeds ice cream VG,SS

Pumpkin seeds dukkah, fig leaf oil – 7

Cloud cheesecake G,N,SS,D,VE

Tahini crumble, strawberry, mahlep – 8

Mango Baklava G,D,N,E,VE

Mango custard, whipped Mascarpone,
crispy filo, pistachios – 9,5

Chocolate mousse S,G,D,VE

Home made milk gelato, miso caramel,
kadaifi, lime zest – 9,5

Mon – Sun: 17:00 – 22:00
DINNER

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.