



Snacks & Dips

Hummus SS,SD,VG

Chickpeas & sultanas salsa – 8

Atom D,SD,VE

Labneh, fermented chilli, crispy shallots – 8

Aubergine SD,VG

Burnt aubergine, roasted peppers, Pomegranate seeds, rose petals – 8

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

Almonds, apricot, dill, Challah bread – 9

Salads Choice of 3 for 17

Miso Aubergine D,VE,N,S

Date yogurt, almonds, pomegranates, zough – 7,5

Butternut squash D,N,SD,SS,VE

Feta, pickled walnuts gremolata, dukkah, crispy shallots – 7,5

Green Beans & Baby potato VG,SS, MS, SD

Shallots vinaigrette dressing, sesame seeds, parsley – 7,5

Tabouleh VG

Parsley, cauliflower rice, tomatoes, pomegranates, spring onions – 7,5

Chargrilled Broccoli S, G, P

Peanut butter dressing, crushed peanuts, fresh chilli – 7,5

Breads & Sides

House fried potato E,SD,MS,VE

Chives, truffle oil, aioli – 4,7

Jerusalem pita G,VG

Round flatbread with a pocket – 2

Corn bread E,N,VE

Nigella seeds, fermented chilli, spring onions, coriander – 4,7

Marinated olives SD,VG

Lebanese green olives – 4,8

Bread basket G,E,VE

Pita, E5 Sourdough, Challah – 6,5

Large Plates

Torched Seabream F,D,SD,N

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

Glazed lamb shoulder G,D,SD

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

Grilled Courgettes D,SS,VE

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

Small Plates or with choice of 2 salads for 19

Grilled chicken SD,D

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

Meatballs G,D,SD

Lamb meatballs, Labneh, burnt aubergine, sumac onions and pickled peppers – 13,5

Cauliflower SS,N,VG

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

Kofte G,SD,VG

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

Zucchini feta fritters G,E,N,VE

Tabouleh, garlic yogurt – 10,5

Pita Pockets or with choice of 2 salad for 19

Lamb shoulder G,SS,SD

Sumac onion, Turkish pickled peppers, tahini sauce, tomato, gem lettuce – 15,5

Grilled chicken G,SD,D

Preserved lemon and herbs marinade, crispy shallots, aleppo, zough and amba – 15

Cauliflower G,SS,N,VG

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

Mon. - 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