



Mon – Sun: 17:00 – 22:00
DINNER

Snacks & Dips

Hummus SS,SD,VG

Chickpeas & sultana salsa – 8

Muhammara N

Red pepper, confit walnuts – 8

Atom D,SD,VE

Labneh, fermented chilli,
crispy shallots – 8

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

Almonds, apricot, dill, chorek bread – 9

Marinated olives SD,VG

Lebanese green olives – 4,8

Small Plates

Kofte G,VG

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

Cauliflower SS,N,VG

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

Prawns CR,D,G,E,SD

Sucuk baharat butter, coriander, grilled
lemon, chorek 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

Filo parcels D,G,VE

Swiss chard, feta – 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

Pita G,VG

Round flatbread with a pocket – 2

Corn bread E,N,VE

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

Bread basket G,E,D,VE

Pita, Sourdough, Chorek – 6,5

Chorek bread G,E,D,VE

House made toasted brioche – 4,5

Large Plates

Flat iron steak SD

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

Glazed lamb shoulder G,S,D

Rosemary and pomegranate
marinade, burnt aubergine, garlic yogurt,
chilli butter, mulled spiced croutons – 24

Oyster mushroom skewers G,D,SD,VE

Rosemary and pomegranate
marinade, burnt aubergine, garlic yogurt,
chilli butter, mulled spiced croutons – 18

Trout & Chowder F,SD,S,D

Raki, fennel, leek, red pepper and miso
chowder, baby potatoes – 24

Sides

Smoked Potatoes MS,E,SD,D,VE

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

Turmeric Cauliflower N,SD,VG

Balsamic Brussels sprouts, almond
flakes, cranberries, pickled onion – 8,5

Sweets

Pumpkin seeds ice cream SS,VG

Poached pear, pumpkin seeds dukkah,
mint oil – 7

Chocolate and orange Baklava G,D,N,E,VE

Orange custard, whipped chocolate
mascarpone, crispy filo, Antep
pistachios – 9,5

Chocolate mousse S,G,D,VE

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

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.