



Mon. - Sun. 12.00 – 17.00
LUNCH

Snacks & Dips

Hummus SS,SD,VG

Chickpeas & sultanas salsa – 8

Muhammara N

Red pepper, confit walnuts – 8

Atom D,SD,VE

Labneh, fermented chilli, crispy shallots – 8

Aubergine SD,VG

Burnt aubergine, roasted peppers, pomegranate, rose petals – 8

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

Almonds, apricot, dill, Chorek bread – 9

Salads Choice of 3 for 18

Miso Aubergine D,N,S,G,VE

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

Turmeric Cauliflower N,SD,VG

Balsamic Brussels sprouts, almond flakes, cranberries, pickled onion – 7,5

Butternut squash D,SS,VE

Feta, pumpkin dukkah, crispy shallots, crispy sage – 7,5

Tabouleh VG

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

Broccoli SS,VG

Baby spinach, orange & tarragon dressing, black sesame seeds – 7,5

Breads & Sides

House fried potato E,SD,MS,VE

Chives, truffle oil, aioli – 4,7

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,D,VE

Pita, Homemade Sourdough, Chorek – 6,5

Large Plates

Trout & Chowder F,SD,S,D

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

Small Plates or with choice of 2 salads for 21

Grilled chicken SD,D, MS

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

Meatballs G,D,SD

Lamb meatballs, cannellini beans salsa, pickled peppers with tahini jus – 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,D

Tabouleh, garlic yogurt – 10,5

Pita Pockets or with choice of 2 salad for 21

Lamb shoulder G,SS,SD

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

Grilled chicken G,SD,D, MS

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

VE- Vegetarian, **VG-** Vegan

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**