LUNCH MENU
MON – FRI 12-16:30

APERITIF
Negroni 6 / 12
Nargarita 6 / 12
Saffron Spritz 11

BREAD
*Sourdough, fermented chilli butter 4.5
Pita 2.5
Chorek brioche 3.5
Corn bread 4.5
Bread board 7

TO SHARE
Olives 3.5
*Apricot, browned butter, almonds 5.5
Labneh, fermented chilli, crispy shallots 7
Hummus, chickpea salsa 7.5

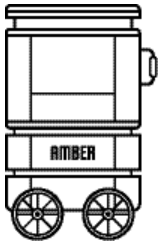
FROM THE KITCHEN WITH A CHOICE OF 2 SALAD
*Grilled Tiger prawns, sucuk baharat sauce 23
Grilled chicken thighs, zough, amba, Aleppo 22
Adana lamb skewers 21
Oyster mushroom skewers, soy sauce 18
Zucchini fritters, whipped feta 19
Cauliflower, green tahini, dukkah 20

SALADS 3 FOR 18
Miso aubergine, date yogurt, zough, pomegranates 7.5
Roasted carrots, vadouvan oil, pickled wholegrain mustard, labneh 7.5
Charred hispi cabbage, harissa hot honey, tofu lime 7.5
Roasted potatoes and green beans, shallots vinaigrette, sesame seeds 7.5
Tabouleh, cauliflower rice, pomegranates, tomatoes 7.5

PITA POCKETS - QUICK AND LIGHTER
Oyster mushrooms skewers, labneh, zough, soft herbs, grilled chilli 13
Grilled chicken thighs, amba, soft herbs, grilled chilli 15
Adana skewers, amba, soft herbs, grilled chilli 14

LARGE
Aubergine schnitzel, harissa butter, pickled cucumber, soft herb salad 19
* Glazed lamb shoulder, smoked aubergine, yogurt, pita croutons, Aleppo butter 25
Seabream, macadamia tahini, grape salsa, grilled gem lettuce 24

SIDE AND EXTRAS
Fried potatoes, chives, aioli 4.7
Fermented chilli, extra virgin olive oil 2
Green tahini 2



All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free.
A discretionary service charge of 12.5% will be added to your bill.