



# CARMEL

## Lunch Set Menu

### Marinated Olives

Za'atar G

Tehina, Fermented Chilli

### Cured Sardines D

Lemon Verjus, Ratte Potato, Soured Cream

### Hummus G

Mesabaha, Amba

### Charred Hispi Cabbage G D N

Labneh, Ras El Hanout, Macadamia Dukkah

### Shakshuka G D

Grilled Pepper & Tomato Braised Eggs, Avocado, Labneh

### Slow-Grilled Urfa Chilli Chicken G D

Pomegranate Molasses Jus, Curry-Pickled Radicchio

## Dessert

### Rice Pudding Pannacotta D

Grilled Grapes, Coco-Mahleb Crumb

or

### Polenta & Date Up-Side Down Cake G D N

Cumin Caramel, Vanilla Ice-Cream, Candied Hazelnuts

£39pp

Our lamb is selected from family run and environmentally friendly farms by Daphne's Welsh Lamb. Our ex-dairy sirloin is distributed by Basque cows' delicacy specialist Txuleta- Rare breed animals are hand-picked and aged for us by Swaledale Butchers, Yorkshire. Native day boat fish in Peterhead Scotland are delivered daily by Marrfish. Seasonal fruit and vegetables with a unique story of craftsmanship elevating it above the monotonous landscape of industrial cultivated, year-round produce is supplied by Natoora. Flatbread and pastry flour are supplied by Wildfarmed, a farmer's market with soil health and biodiversity at its heart.



# CARMEL

## Dinner Set Menu

### Marinated Olives

### Ezme Flat Bread G

Cherry Tomatoes, Confit Garlic

### Hummus G N

Lamb Ragu, Pistachio, Curry Leaf

### Turmeric-Roasted Cauliflower D

Tehina, Pomegranate Agrodolce, Walnut

### Tomato Salad G N

Avocado, Almonds, Sumac Dressing

### Slow-Grilled Urfa Chicken G D

Pomegranate Molasses Jus, Pickled Grilled Radicchio

### Roasted Whole Sea Bass D

Confit Tomato, Fennel, Saffron Bouillabaisse, Arak

Vegetarian Option

### Grilled Seasonal Veg. Carlito's Way

Courgettes, Onion, Tomato, Chili, Spring Onion with Tabouleh and Tahini

## Dessert

### Rice Pudding Pannacotta D

Grilled Grapes, Coco-Mahleb Crumb

### Polenta & Date Up-Side Down Cake G D N

Cumin Caramel, Vanilla Ice-Cream, Candied Hazelnuts

£59pp

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Please inform a member of the team if anyone in your party has a food allergy.

We take caution to prevent cross-contamination, however we cannot ensure the absence of allergens in our food.