



WEEKEND

10am - 3:30pm

BRUNCH

Chocolate Babka 5.5 G D

Banoffee Babka 5.5 G D N

House Granola 8.5 G D N
Estate Dairy Yoghurt, Poached Quince

Sabich Salad 15 G
Roasted Aubergine, Semi-Soft Egg, Tahini,
Brined Cucumber, Grilled Pita

Green Eggs & Feta 16 G D
Wild Spinach, Sumac Onions, Mixed Herbs

Shakshuka 16.5 G D
Grilled Pepper & Tomato-braised Eggs, Avocado, Labneh

Grilled Spicy Merguez 24.5 G D
Smoked Aubergine Cream, Grilled Vegetables

FLATBREADS

Sourdough, 8-Inch

Za'atar 7.5 G
Tahini, Fermented Chilli

Tomato & Anchovies 13 G
Tomato Salsa, Boquerones Anchovies, Chopped Chives

Ricotta & Spinach 13.5 G D
Lemon, Aged Parmigiano

Za'atar Burrata 14.5 G D
Matbucha, Chilli Honey, Basil

Ezme & Tomato 14 G
Confit Tomato, Confit Garlic, Oregano

PLATES

Grilled Pita Bread 2.5 G

Carmel Mixed Mezze 17.5 G D
Za'atar Flatbread, Tahini, Hummus,
Labneh, Olives, Grated Tomato

Hummus 9.5 G
Tahini, Zhug, Mashwiya

Wild Spinach Borani 8.5 D
Garlic Crisps, Harissa Oil

Charred Broccolini 10.5
Herb Tahini, Miso Lemon Dressing, Toasted Sesame

Chicory Walnut Salad 12.5 D
Rocket, Feta, Pomegranate

Isle of White Tomato Salad 12.5 N
Niçoise Olives, Lebanese Cucumber, Almonds, Red Onion

'Nduja Prawns A La Plancha 22 D
Dill Labneh, Garlic Crisps, Caramelised Lemon

Charred Hispi Cabbage 16.5 D N
Labneh, Ras El Hanout, Macadamia Dukkan

Slow-Grilled Urfa Chilli Chicken 29 N
Mustard Molasses, Pickled Radicchio

Grilled Whole Sea Bream 33.5
Saffron Aioli, Biber Salcasi Glaze, Lemon

Lamb Shoulder Shawarma 37 G D
Mixed Pickles, Rose Harissa, Zhug

Flatbread and pastry flour are supplied by Wildfarmed, a farmer's market with soil health and biodiversity at its heart. 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. Native day boat fish in Devon and Cornwall are delivered daily by James Knight with more than 100 years of experience in the industry and a focus on sustainability. Our lamb is selected from family run and environmentally friendly farms by H.G. Walter.

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.

Beer

Singlefin Lager, Harbour Brewing, 350ml 5.2

Lucky Saint 0.5% 330ml 5

Aperitivo

Vermut Rojo or Blanco, Soda 8

Wermoutte Batch 5, Tonic 9

J&T - 58Gin, Tonic, Grapefruit 11

Cocktails 13

Persephone Daiquiri

Jasmine Liqueur, Rum, Lemon, Raspberry Dust

Sorrelita

Hibiscus Infused Mezcal, Vermouth Rojo, Grapefruit Bitters

Argonaut Fashioned

Sesame Infused Whiskey, Lemon Bitters, Honey

Allora

Gin, A'atryaat, Pink Grapefruit Juice, Fino Sherry Liqueur

Perecita

Pear - Cinnamon Infused Tequila, Kumquat Liqueur, Lemon

Canella Martini

Vodka, Cinnamon infused Coffee Liqueur

Juices & Softs

Something or Nothing, Hibiscus & Rose 3.5

Orange Juice 6 :: Cold Pressed Green Juice 6

Owlet Kent Apple Juice 4 :: Sumac & Cherry Lemonade 4.9

Ginger & Lime 4.9 :: Mint Iced Tea 4.9

Unlimited Filtered Still & Sparkling Water 1

in partnership with Belu whose profits go to WaterAid

Coffee & Tea

Black Coffee 3 :: White Coffee 3.5

English Breakfast 3.5 :: Jade Green Tips 3.5

Na'Na - Peppermint Leaves 3.5

Fez Breakfast 3.5 :: Lui, Za - Lemon Verbena 3.5

Yella, Zid - Green Tea, Ginger & Pineapple 3.5

Wine, by the glass 125ml & 500ml carafe

Sparkling

Pedecastello Rosato, Alex della Vecchia 13

2022 *Pinot Nero* - Veneto, IT

Brut Nature, 1701 Franciacorta 16

NV *Chardonnay, Pinot Nero* - Lombardia, IT

White

Aligoté, Du Grappin 7.5 / 30

2023 *Aligoté* - Burgundy, FR

Vermentino - Antonio Camillo 8.5 / 34

2024 *Vermentino* - Toscana, IT

Mise du Printemps - Domaine Josmeyer 11 / 44

2023 *Pinot Blanc, Pinot Auxerrois* - Alsace, FR

Albariño, Albamar 12 / 48

2023 *Albariño* - Rias Baxias, SP

Rose

Rose, Du Grappin 7.5 / 30

2023 *Cinsault* - Côtes-du-Rhône, FR

Rose, Alessandro Viola 11 / 44

2023 *Nero d'Avola, Nerello Mascalese* - Sicilia, IT

Skin

Connexió - Cosmic 12.5 / 50

2021 *Xarel-lo* - Catalunya, SP

Slatnik, Radikon 16 / 52

2022 *Chardonnay, Friulano* - Friuli Venezia Giulia, IT

Red

Rouge, Du Grappin 7.5 / 30

2022 *Syrah, Grenache* - Côtes-du-Rhône, FR

Artu, Fattoria, San Lorenzo 8.5 / 34

2021 Montepulciano, Sangiovese - Marche, IT

Vindabeive, Valfaccenda 10.5 / 42

2023 *Nebbiolo* - Piemonte, IT

Beaujolais Villages, Domaine des Moriers 11.5 / 46

2022 *Gamay* - Beaujolais, FR

*All our producers work with a low-intervention approach in both the farm and the cellar.
If you'd like some recommendations, please do not hesitate to ask our waitstaff.*

A discretionary service charge of 12.5% will be added to your bill.
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LUNCH

noon - 3pm

PLATES

Carmel Mixed Mezze 17.5 G D

Za'atar Flatbread, Tahini, Hummus,
Labneh, Olives, Grated Tomato

Spicha 15.5 G

Flame-roasted Aubergine, Tomato, Pepper & Chickpea Stew,
Tahini & Zhug

Green Eggs & Feta 16 G D

Wild Spinach, Sumac Onions, Mixed Herbs

Moroccan Moules Frites 18.5

Harissa Broth, Spicy Fries, Preserved Lemon Aioli

Shakshuka 16.5 G D

Grilled Pepper & Tomato-braised Eggs, Avocado, Labneh

Grilled Hispi Cabbage 16.5 D N

Labneh, Ras El Hanout, Macadamia Dukkah

Grilled Spicy Merguez 24.5 G D

Smoked Aubergine Cream, Grilled Vegetables

1/2 Urfa Chilli Chicken 29 N

Mustard Molasses Jus, Pickled Radicchio

Isle of White Tomato Salad 12.5 N

Niçoise Olives, Lebanese Cucumber, Almonds, Red Onion

Koffman Fries 7

Bissli Spice Mix, Preserved Lemon Mayo

FLATBREADS

Sourdough, 8-Inch

Za'atar 7.5 G

Tahini, Fermented Chilli

Tomato & Anchovy 13 G

Tomato Salsa, Boquerones, Chopped Chives

Ricotta & Spinach 13.5 G D

Lemon, Aged Parmigiano

Za'atar Burrata 14.5 G D

Matbucha, Chilli Honey, Basil

Ezme & Tomato 14 G

Confit Tomato, Confit Garlic, Oregano

Grilled Pita Bread 2.5 G

DESSERT

Mango & Lime Sorbet 7.5

Candied Lime Peel

Honduran Chocolate Delice 9 G D

Chocolate Delice, Orange Tahini Cream, Sesame Tuille

Lemon Malabi 7 D N

Strawberry & Cardamom, Toasted Pistachios

SET LUNCH

22pp (to share)

Carmel Mixed Mezze or Flatbread

+

One Main

Choose from:

Shakshuka, Green Eggs & Feta, Spicha, Moules-Frites, Grilled Spicy Merguez or Urfa Chilli Chicken (1/4 each)

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Lucky Saint 0.5% 330ml 5

Aperitivo

Vermut Rojo or Blanco, Soda 8

Wermoutte Batch 5, Tonic 9

J&T - 58Gin, Tonic, Grapefruit 11

Cocktails 12

The Persephone - Jasmine Liqueur, Rum, Lemon, Raspberry Dust

The Calliope - Strawberry Za'atar Infused Amaro, Gin, Vermut Rojo

The Argonaut - Sesame Infused Whiskey, Lemon Bitters, Honey

The Cerberus - Harissa Infused Mezcal, Peach, Lime

The Demeter - Gin, Wild Rocket, Sparkling Wine

Perecita - Pear Infused Tequila, Kumquat Liqueur, Lemon

Canella Martini - Vodka, Cinnamon Infused Coffee Liqueur

Coffee & Teas

Black Coffee 3 :: White Coffee 3.5

English Breakfast 3.5 :: Jade Green Tips 3.5

Na'Na - Peppermint Leaves 3.5

Fez Breakfast 3.5 :: Lui, Za - Lemon Verbena 3.5

Yella, Zid - Green Tea, Ginger & Pineapple 3.5

Juices & Soft

Something or Nothing, Hibiscus & Rose 3.5

Owlet Kent Apple Juice 4

Sumac & Cherry Lemonade 4.9

Ginger & Lime 4.9

Mint Iced Tea 4.9

Unlimited Filtered Still & Sparkling Water 1

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Wine, by the glass 125ml

Sparkling

Dans Le Vent, Anne Laure Laengel 12

2023 *Sylvaner, Muscat* - Alsace, FR

Brut Nature, 1701 Franciacorta 16

NV *Chardonnay, Pinot Nero* - Lombardia, IT

White

Di Gino, Fattoria S.Lorenzo 7.5

2023 *Verdicchio* - Marche, IT

Bodegas - Albamar 12.5

2023 *Albarino* - Rias Baxias, SP

SantYuste, Esmeralda Garcia 13

2022 *Verdejo* - Rueda, SP

Le Brin de Chevre, Clos Du Tue-Boeuf 15.5

2022 *Menu Pineau, Meslier St François* - Loire, FR

Rose

Rose Du Grappin 7.5

2023 *Cinsault* - Côtes-du-Rhône, FR

Rose Alessandro Viola 11

2023 *Nero d'Avola, Nerello Mascalese* - Sicilia, IT

Skin

Sota Els Ametllers, La Salada 13

2023 *Malvasia, de Sitges* - Penedes, SP

Slatnik, Radikon 16

2022 *Chardonnay, Friulano* - Friuli Venezia Giulia, IT

Red

Rouge, Du Grappin 7.5

2022 *Syrah, Grenache* - Côtes-du-Rhône, FR

Beaujolais Villages, Domaine des Moriers 11

2021 *Gamay* - Beaujolais, FR

Rosso di Valtellina, Arpepe 14

2022 *Nebbiolo* - Lombardia, IT

Bourgogne Rouge Côte d'Or, Thierry Mortet 15

2022 *Pinot Noir* - Burgundy, FR

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