



WEEKEND

10am - 3:30pm

BRUNCH

Date Honey Toast 11.5 G D N

Chocolate Babka 5.5 G D

Hazelnut & Date Brioche 5.5 G D N

House Granola 8.5 G D N
Estate dairy Yoghurt, Poached Peach

Sabich Salad 12.5 G
Roasted Aubergine, Semi-Soft Egg, Tahini,
Brined Cucumber, Grilled Pita

Shakshuka 16.5 D
Grilled Peppers & Tomato-Braised eggs, Avocado, Labneh

Turmeric Fried Eggs 13.5 G
Spinach, Pickled Shallots, Turmeric Butter

Grilled Spicy Merguez 21 G D
Braised Chickpeas, Green Chilli, Fast Fried Egg

FLATBREADS

Sourdough, 8-Inch

Za'atar 7 G
Tahini, Fermented Chilli

Tomato & Anchovies 12.5 G
Tomato Salsa, Boquerones Anchovies, Chopped Chives

Ricotta & Spinach 12.5 G D
Lemon, Aged Parmigiano

Za'atar Burrata 14 G D
Matbucha, Chilli Honey, Basil

Ezme & Tomato 13.5 G
Confit Tomato, Confit Garlic, Oregano

PLATES

Carmel Mixed Mezze 17 G D
Za'atar Flatbread, Tahina, Baba Ghanoush,
Labneh, Olives, Grated Tomato

White Bean Hummus 8.5
Tahini, Zhug, Mashwiya

Courgette Tzatziki 7.5 D N
Dill, Smoked Almonds

Charred Hispi Cabbage 15.5 D N
Labneh, Ras El Hanout, Macadamia Dukkah

'Nduja Prawns A La Plancha 21 D
Dill Labneh, Garlic Crisps, Caramelised Lemon

Crudit  10.5
Lebanese Cucumber, Purple Radish, Heritage Carrot
Ezme & Butter Bean Dip

Cured Sardines 14 D
Romesco, Parmesan, Candied Hazelnuts

Grilled Spring Onions 12.9 D N
Romesco, Parmesan, Candied Hazelnuts

Summer Tomato Salad 12 N
Ni oise Olives, Lebanese Cucumber, Almonds, Red Onion

Charred Broccolini 8.5
Herb Tahini, Miso Lemon Dressing, Toasted Sesame

Miso Harissa Slow-Grilled Chicken 28.5 G N
Muhammara, Roasted Tomato, Guindillas

Grilled Whole Sea Bream 33
Saffron Aioli, Biber Salcasi Glaze, Lemon

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 Woods Fish. 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.



LUNCH

noon - 3pm

Marinated Olives 5.5

Grilled Pita Bread 3 G

Crudité 10.5

Lebanese Cucumber, Purple Radish, Heritage Carrot,
Ezme & Butter Bean Dip

White Bean Hummus 8.5

Tahina, Zhug, Mashwiya

Courgette Tzatziki 7.5 D N

Dill, Smoked Almond

Cantabrian Anchovies 6.5 G

Gindillas Peppers, Black Tahini, Chilli

Carmel Mixed Mezze 17 G D

Za'atar Flatbread, Tahina, Baba Ghanoush,
Labneh, Olives, Grated Tomato

Charred Hispi Cabbage 15.5 D N

Labneh, Ras El Hanout, Macadamia Dukkah

'Nduja Prawns A La Plancha 21 D

Dill Labneh, Garlic Crisps, Caramelised Lemon

Grilled Spring Onions 12.9 D N

Romesco, Parmesan, Candied Hazelnuts

Seared Beef Carpaccio 19.5

Sumac Tomato Onions, Tahini, Pickled Chilli
Pomegranate Molasses

Summer Tomato Salad 12 N

Niçoise Olives, Lebanese Cucumber, Almonds, Red Onion

Shakshuka 16.5 G D

Grilled Pepper & Tomato-braised Eggs, Avocado, Labneh

Grilled Spicy Merguez 21 G D

Braised Chickpeas, Green Chilli

Miso Harissa Slow Grilled-Chicken 28.5 G N

Muhammara, Roasted Tomato, Guindillas

Grilled Whole Sea Bream 33

Saffron Aioli, Calabrian Chilli Hot Honey

New dish ??

New dish, new dish, new dish

FLATBREADS

Sourdough, 8-Inch

Za'atar 7 G

Tahin, Fermented Chilli

Tomato & Anchovies 12.5 G

Tomato Salsa, Boquerones Anchovies, Chopped Chives

Ricotta & Spinach 12.5 G D

Lemon, Aged Parmigiano

Za'atar Burrata 14 G D

Matbuca, Chilli Honey, Basil

Ezme & Tomato 13.5 G

Confit Tomato, Confit Garlic, Oregano

DESSERT

Apricot Sorbet 7.5 N G

Granola, Chilli

Honduran Chocolate Delice 9 G D

Chocolate Delice, Orange Tahini Cream, Sesame Tuille

Milk & Honey Tartlet 7.5 G D

Sable Breton, Honey Cremeaux, Sumac Cream

Malabi 8.5 D N

Strawberry & Cardamom, Toasted Pistachios

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