



# BRUNCH

10am - 3:30pm

## BAKERY

Chocolate Babka 5.5 G D

Pistachio & Bitter Orange Brioche 6.5 G D N

Tahini Frangipane Croissant 5.5 G D

French Toast 11.5 G D N

Rose Raspberry Syrup, Malabi, Peanuts, Coconut

Ricotta Burekas Pinukeem 15.5 G D

Semi-soft Boiled Egg, Mixed Pickles, Tomato Salsa, Zhug

## FLATBREADS

Za'atar Flatbread 7 G

Organic Tahini, Fermented Chilli

Ricotta & Spinach 13 G D

Lemon, Aged Parmigiano

Za'atar Burrata 14.5 G D

Matbucha, Chilli Honey, Basil

Musakhan 14 G

Chicken Confit, Sumac Onion, Pine Nuts

## KITCHEN

House Granola 8.5 G D N

Estate Dairy Yogurt, Poached Quince

Cinnamon & Raisin Oat Porridge 10 G N

Saffron-Poached Pears, Candied Hazelnuts

Crudité 10.5

Lebanese Cucumber, Purple Radish, Heritage Carrot

Ezme & Butter Bean Dip

Carmel Mixed Mezze 16 G D

Za'atar Flatbread, Tahina, Matbucha,

Labneh, Olives, Grated Tomato

Grilled Spring Onions 12.9 D

Romesco, Parmesan, Candied Hazelnuts

Tea-Cured Salmon 16.5 D

Horseradish Crème Fraiche, Semi-soft Boiled Egg, Cucumber

Chicory & Walnut Winter Salad 11.5 N D

Rocket, Feta, Pomegranate

Shakshuka 15.5 G D

Grilled Pepper & Tomato-braised Eggs, Avocado, Labneh

Turmeric-Fried Eggs 13.5 D

Spinach, Pickled Shallots, Turmeric Butter

Miso Harissa Slow-Grilled Chicken 27.5 G N

Muhammara, Roasted Tomato, Guindillas

Charred Hispi Cabbage 11.5 D N

Labneh, Ras El Hanout, Macadamia Dukkah

Grilled Spicy Merguez 19.5 G D

Fried Egg, Butter Bean Salad, Green Chilli

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

## PLATES

**Marinated Olives 4.5**

**Grilled Pita Bread 2.5 G**

**Crudité 10.5**

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

**White Bean Hummus 8.5 G**

Butter Bean Mesabaha, Zhug, Grilled Pita

**Walnut & Chive Labneh 8.8 D N**

Heritage Beets, Parsley

**Cantabrian Anchovies 6.5 G**

Gindillas Peppers, Black Tahini, Chilli

**Carmel Mixed Mezze 16 G D**

Za'atar Flatbread, Tahina, Matbucha,  
Labneh, Olives, Grated Tomato

**Charred Hispi Cabbage 11.5 D N**

Labneh, Ras El Hanout, Macadamia Dukkah

**Tea-Cured Salmon 16.5 D**

Horseradish Crème Fraiche, Salmon Roe, Cucumber

**Grilled Spring Onions 12.9 D N**

Romesco, Parmesan, Candied Hazelnuts

**Vitello Tonnato 19.5 D**

Girello Veal Eye, Caperberries, Niçoise Olive Powder

**Chicory & Walnut Winter Salad 11.5 N D**

Rocket, Feta, Pomegranate

**Shakshuka 15.5 G D**

Grilled Pepper & Tomato-braised Eggs, Avocado, Labneh

**Grilled Spicy Merguez 19.5 G D**

Butter Bean Salad, Green Chilli

**Miso Harissa Slow Grilled-Chicken 27.5 G N**

Muhammara, Roasted Tomato, Guindillas

**Grilled Whole Sea Bream 32.5**

Caponata, Calabrian Chilli Hot Honey

## FLATBREADS

Sourdough, 8-Inch

**Za'atar 7 G**

Tahini, Fermented Chilli

**Musakhan 14 G**

Chicken Confit, Sumac Onion, Pine Nuts

**Cecina De León 13.5 G**

Confit Garlic, Tahini, Harissa

**Ricotta & Spinach 13 G D**

Lemon, Aged Parmigiano

**Za'atar Burrata 14.5 G D**

Matbucha, Chilli Honey, Basil

**Pissaladière 14 G D**

Caramelised Onion, Anchovy, Pimento Olives

## DESSERT

**Apricot Sorbet 7 N G**

Granola, Chilli

**Honduran Chocolate Delice 9 G D**

Chocolate Delice, Orange Tahini Cream, Sesame Tuille

*Pair it with* Chinato Vergano 2019, Mauro Vergano, *Nebbiolo*

Piemonte, IT 9.5

**Milk & Honey Tartlet 7.5 G D**

Sable Breton, Honey Cremeaux, Sumac Cream

**Malabi 7.5 D N**

Raspberry & Rose Compote, Toasted Pistachios

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## Beer

Coalition Draught Lager, 330ml 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 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, Quince, Lime

The Demeter - Wild Rocket, Gin, Sparkling Wine

The Selene - Vodka, Cinnamon, Chocolate Bitters, Coffee

Perecita - Pear Infused Tequila, Kumquat Liqueur, Lemon

## 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

In partnership with Belu whose profits go to WaterAid

## Wine, by the glass 125ml

### Sparkling

Tinc Set, Ramon Jane 9.5

2022 *Macabeu, Parellada, Xarel-lo* - Penedes, SP

Silice en Bulles, Reynald Heaule 13

2018 *Cab Franc, Pinot Meunier, Côt - Loire*, FR

### White

Aligote, Du Grappin 7.5

2022 *Aligote - Bourgogne*, FR

Terre Silvate, La Distesa 9.5

2022 *Verdicchio - Marche*, IT

Pinot Blanc Pur, Brand Bros 11

2021 *Pinot Blanc - Pfalz*, DE

Blonde, Andrea Calek 12

2022 *Viognier, Chardonnay - Ardeche*, FR

### Rose

Rose, Du Grappin 7.5

2021 *Cinsault - Côtes-du-Rhône*, FR

### Skin

Zenith, Les Funanbules 13.5

2021 *Gewurztraminer, Riesling - Alsace* FR

La Bufarella, La Salada 14

2021 *Xarel-lo - Penedès*, SP

### Red

Rouge, Du Grappin 7.5

2021 *Syrah, Grenache - Côtes-du-Rhône*, FR

Vagabond, Benoit Camus 9.5

2022 *Gamay - Beaujolais*, FR

Faro Cicarra, Le Furie 12

2020 *Nerello Mascalese & Cappuccio, Nocera - Sicilia*, IT

Barolo di Serralunga, Ferdinando Principiano 16

2020 *Nebbiolo - Piemonte*, IT

*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.

CArmelQP25