



# DINNER

6pm - close

## SNACKS

Marinated Olives 4.5

Grilled Pita Bread 2.5 G

Courgette Tzatziki 6.5 D N

Smoked Almonds

Cantabrian Anchovies 6.5 G

Guindilla Peppers, Black Tahini, Chilli

Hummus Mesabaha 6.6 G

Amba, Chilli

Cured Sardines 13.5 D

Broken Potato Salad, Green Chilli, Crème Fraîche

Carmel Mixed Mezze 16 G D

Za'atar Flatbread, Tahina, Matbucha,  
Labneh, Olives, Raw Tomato Salsa

## FLATBREADS

Sourdough, 8-Inch

Za'atar 7 G

Tahina, Fermented Chilli

Black Tiger Prawn & Tershi 14 G D

Cured Lemon Paste, Crème Fraîche, Coriander

Cecina De Leon 13.5 G

Confit Garlic, Tahini, Harissa

Ricotta & Spinach 13 G D

Lemon, Aged Parmigiano Cheese

Za'atar Burrata 14 G D

Matbucha, Chilli Honey, Basil

Fig & Goat's Cheese 14.5 G D

Caramelised Onion, Lemon Thyme

## PLATES

Charred Hispi Cabbage 11.5 D N

Labneh, Ras El Hanout, Macadamia Dukkah

Mixed Tomato Salad 11.9 N G

Avocado, Almonds, Nicoise Olives, Red Onion

Flash-Grilled Broccolini 12.9 D

Cumin Yoghurt, Lovage Pesto, Pine Nuts

Crudité 10.5

Lebanese Cucumber, Purple Radish, Heritage Carrot

Ezme & Butter Bean Dip

Tea-Cured Salmon 16.5 D

Preserved Lemon Labneh, Chilli-pickled Cucumber

Fried Aubergine 14.5 N

Miso Tahini, Baba Ghanoush, Walnuts

Vitello Tonnato 19.5 D

Girello Veal Eye, Caperberries, Niçoise Olive Powder

Spicy-Grilled Merguez 19.5

Butter Bean Salad

Lamb Shank Shawarma 32.5 D G

Mixed Pickles, Rose Harissa, Zhug

Miso Harissa Slow-Grilled Chicken 27.5 G N

Muhammara, Roasted Tomato, Guindillas

Whole-Roasted Sea Bream Chraimeh 37

Chickpeas, Tahini, Pomegranate

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.



# DESSERT

## Apricot Sorbet 7 G

Granola, Dried Apricots, Chilli

*Pair it with Coing Sauvage 2016, Cazottes, Languedoc-Roussillon, FR 11*

## Medjool Date Creme Brulee 7.5 D

Mahlab, Star Anise

*Pair it with Domaine d'Aurensan, Armagnac Tenareze 30ans, FR 14*

## Milk & Honey Open Tartlet 7.5 G D

Sable Breton, Honey Cremeaux, Sumac Cream

*Pair it with Prunelle (Sloe), Cazottes, Languedoc-Roussillon, FR 11*

## Malabi 7.5 D N

Raspberry & Rose Compote, Pistachios

*Pair it with Macvin du Jura, Domaine de la Tournelle, Savagnin, Eau de vie de Macvin FR 10*

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## Sweet & Fortified Wine 50ml

PX Dulce 2019, Garcia de Verdevique, Pedro Ximenez, Andalusia, SP 8

Monbazar 2019, Chateau Barouillet, Semillon, Muscadelle, Chenin, Bergerac, FR 8.5

Luli NV, Mauro Vergano, Moscato d'Asti, Piemonte, IT 9.5

Chinato Vergano 2019, Mauro Vergano, Nebbiolo Piemonte, IT 9.5

Morgadio da Calçada Colheita Port 2009, D. Niepoort, Touriga Blend, Porto, PT 10

Macvin du Jura, Domaine de la Tournelle, Savagnin, Eau de vie de Macvin, Jura, FR 10

## Caffè Corretto 5

*An espresso with one of the correction below, pick yours:*

The Plum I Suppose, Empirical, Copenhagen, DK

Grappa Agricola Riserva, Bepi Tosolini, Friuli Venezia Giulia, IT

Armagnac 15 yrs, Domaine d'Aurensan, Armagnac Ténarèze, FR

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