



DINNER

6pm – close

SNACKS

Marinated Olives 6.5

Grilled Pita Bread 2.5 G

Wild Spinach Borani 8.5 D

Garlic Crisps , Harissa Oil

Hummus 9.5 G

Tahini, Zhug, Mashwiya

Grilled Sumac Roscoff Onions 8.5

Pomegranate molasses, Mixed Herbs

Whipped Lemon Feta 10.5 ND

Roasted & Salted Cashews, Balsamic vinegar

Carmel Mixed Mezze 17.5 GD

Za'atar Flatbread, Tahini, Hummus,

Labneh, Olives, Grated Tomato

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 GD

Lemon, Aged Parmigiano

Za'atar Burrata 14.5 GD

Matbucha, Chilli Honey, Basil

Ezme & Tomato 14 G

Confit Tomato, Confit Garlic, Oregano

PLATES

Crispy Artichoke Flower 12

Preserved Lemon Mayo, Bissli Spice Mix

Chicory & Walnut Salad 12.5 D

Rocket, Feta, Pomegranate

Isle of White Tomato Salad 12.5 N

Niçoise Olives, Lebanese Cucumber, Almonds, Red Onion

Sabich 15 G

Roasted Aubergine, Semi-soft Boiled Egg, Zhug, Tahini,

Brined Cucumber, Pita

Seared Beef Carpaccio 19.5

Sumac Tomato Onions, Tahini, Pickled Chilli

Pomegranate Molasses

Grilled Broccolini 10.5

Herb Tahini, Miso Lemon Dressing, Toasted Sesame

Charred Hispi Cabbage 16.5 DN

Labneh, Ras El Hanout, Macadamia Dukkah

'Nduja Prawns A La Plancha 22 D

Dill Labneh, Garlic Crisps, Caramelised Lemon

Grilled Spicy Merguez 24.5 G

Smoked Aubergine Cream, Grilled Vegetables

Lamb Shoulder Shawarma 37 DG

Mixed Pickles, Rose Harissa, Zhug

Slow-Grilled Urfa Chilli Chicken 29 N

Mustard Molasses Jus, Pickled Radicchio

Grilled Whole Sea Bream 33.5

Saffron Aioli, Calabrian Chilli Hot Honey

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.