



BREAKFAST

9am to 11:30am Fri-Sun

Morning Pastries 3.5 / 4.5 G D

Grilled Sourdough 5.5 G D

Bitter Orange Marmalade, Fresh Anthotyro Cheese

Granola 8.5 D

Candied Quince, Greek Yoghurt

Oat Porridge 10 G D N

Cardamom Milk, Saffron-Poached Pear, Candied Hazelnut

Malabi French Toast 11.5 G N D

Rose Raspberry Syrup, Peanuts, Coconut

Tunisian Sandwich 13.5 G

Confit Tuna, Pumpkin Tershi, Preserved Lemon Aioli, Egg

Turmeric-Fried Eggs 13.5 G D

Pickled Shallots, Spinach, Tamarind

Shakshuka 15.5 G D

Grilled Pepper & Tomato Braised Eggs, Avocado, Labneh

FLATBREADS

noon - close

Sourdough, 8-Inch

Za'atar 6 G

Tehina, Fermented Chilli

Tarama 10.5 G D

Cod-Roe, Potato, Rosemary

Spiced Lamb 11.5 G D

Aleppo Chilli, Sumac Yoghurt

Asparagus-Akkawi 12.5 G D

Crème Fraîche, Urfa Chilli, Preserved Lemon

Ezme 12.5 G

Cherry Tomatoes, Confit Garlic

LUNCH

noon - 3pm

Marinated Olives 4.5

House Bread-Basket 4.5 G

Mussels Escabeche 6.5 G

Aioli, Confit Tomato, Bruschetta

Cured Sardines 6.5 D

Lemon Verjus, Ratte Potato, Soured Cream

Hummus 6 / 7.7 G N

Mesabaha, Amba

Lamb Ragu, Pistachio, Curry Leaf

Red Prawn Crudo 16

Wild Garlic, Tropea Onion, Fermented Chilli

Charred Hispi Cabbage 9.9 G D N

Labneh, Ras El Hanout, Macadamia Dukkan

Spring Pea Salad 12.5 D

Scorched Courgette, Baby Gem, Sumac Brown Butter, Yoghurt Stone

Nettle Gnocchi 13.5 D G

Chickpea, Chilli, Orenago, Dry Anthotyro

Turmeric-Fried Eggs 13.5 G D

Pickled Shallots, Spinach, Tamarind

Shakshuka 15.5 G D

Grilled Pepper & Tomato Braised Eggs, Avocado, Labneh

Turmeric-Roasted Cauliflower 10.5 D N

Tehina, Pomegranate Agrodolce, Walnut

Iberiko Tomato Salad 11.9 G N

Avocado, Almonds, Sumac Dressing

Tunisian Sandwich 13.5 G D

Confit Tuna, Pumpkin Tershi, Preserved Lemon Aioli, Egg

Slow-Grilled Urfa Chilli Chicken 27.5 G D

Pomegranate Molasses Jus, Curry-Pickled Radicchio

Our lamb is selected from family run and environmentally friendly farms by *Daphne's Welsh Lamb*. Our ex-dairy sirloin is distributed by Basque cows' delicacy specialist *Txuleta*- Rare breed animals are hand-picked and aged for us by *Swaledale Butchers*, Yorkshire. Native day boat fish in Peterhead Scotland are delivered daily by *Marrfish*. 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*. Flatbread and pastry flour are supplied by *Wildfarmed*, a farmer's market with soil health and biodiversity at its heart.

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.