

APERITIF

- Carmel Vermouth**, tonic 10
- Noomi Negroni**, sage-infused gin, bitter, vermouth rosso 11
- Olive Leaf Martini**, olive leaf gin, vermouth bianco 12

SNACKS

- Marinated olives**, confit garlic, oregano, citrus, red chilli (vg) 6
- Jerusalem bagel**, green chilli labneh, za'atar oil (v) 8
- Za'atar flatbread**, tahini, fermented chilli (vg) 7

MEZZE

- Scallop roe taramasalata**, Jerusalem artichoke crisps, za'atar oil 9.5
- Butterbean hummus**, butterbean 'mesabacha', zhug (vg) 8.5
- Marinated romano peppers**, sheep's manouri, smashed oregano (v) 8.5
- Blackened aubergine**, tahini, sumac-pickled onion, pomegranate (vg) 8
- Roasted bone marrow**, gremolata, chilli & garlic pangrattato 8.5

RAW AND CURED

- Maldon oysters**, fermented chilli, black tahini, mint oil 4 ea
- Scallop crudo**, tomato & chilli peach gazpacho, herb oil, spring onion 16
- Lebanese beef tartare**, cracked wheat, pickled cucumber, amba 13

Flatbread and pastry flour are supplied by Wildfarmed, who prioritise soil health and biodiversity when sourcing their flour from across the UK and France. Our seasonal fruit and vegetables come from Smith & Brock who carefully source from the best markets and farmers in Europe and Great Britain. Sustainable fish and seafood is delivered daily by James Knight with more than 100 years of experience in the industry and a focus on sustainability. Our Beef and Lamb is selected from family run and environmentally friendly farms by H.G. Walter.

SOURDOUGH FLATBREAD (9-inch)

- Cod's roe**, potato, rosemary, spring onion, tarama 14.5
- Ricotta & spinach**, confit egg yolk, sumac (v) 13
- Lamb Tepsi**, pomegranate molasses, pickled onion, sumac yoghurt 14
- Za'atar Burrata**, matbucha, chilli honey, basil (v) 14.5
- Asparagus & crab**, chilli, preserved lemon, crème fraiche 15

VEGETABLES AND SALADS

- Braised chickpeas**, wild spinach, xigalo cheese, mint, tomato, chilli (v) 13
- Merinda tomato & bread salad**, niçoise olives, smoked almonds, red onion (vg) 12
- Roasted roscoff onions**, romesco, Greek rezzana, candied hazelnuts (v) 12.5
- Grilled hispi cabbage**, labneh, ras el hanout oil, macadamia dukkah (v) 11.5
- Chicory & walnut salad**, rocket, feta, pomegranate (v) 11.5
- Crispy potatoes**, confit garlic, rosemary, pul biber, gremolata (vg) 9

PLATES

- Aubergine tortellini**, wild spinach, chilli, lemon, Greek yoghurt 18
- Ricotta agnolotti**, confit tomato, oregano, tomato butter 19
- Blue cheese mussels**, gorgonzola cream, fresh parsley 18
- Grilled 'monster' prawn**, mizithra gnocchi, beurre blanc, chives, shellfish oil 26
- Crisp red mullet**, spicy pepper chutney, herb salad 21
- 24-hour braised beef short-rib**, date & prune jus, parsley lokshen, rose, pistachio 36
- Grilled Urfa chilli chicken**, pomegranate & mustard jus, burnt lemon, borrettane onion 28