



DINNER

6pm - close

SNACKS

Marinated Olives 5.5

Grilled Pita Bread 2.5 G

Courgette Tzatziki 7.5 D N

Dill, Smoked Almond

Cantabrian Anchovies 7.5 G

Guindilla, Tomato Seeds, Niçoise Olives, Basil

Hummus 9.5 G

Tahini, Zhug, Mashwiya

Carmel Mixed Mezze 17 G D

Za'atar Flatbread, Tahini, Baba Ghanoush,

Labneh, Olives, Grated Tomato

Cured Sardines 9.5 D

Ratte Potatoes, Soured Cream, Pickled Shallots, Oregano

FLATBREADS

Sourdough, 8-Inch

Za'atar 7 G

Tahini, Fermented Chilli

Tomato & Anchovies 12.5 G

Tomato Salsa, Boquerones Anchovies, Chopped Chives

Ricotta & Spinach 12.5 G D

Lemon, Aged Parmigiano

Za'atar Burrata 14 G D

Matbuca, Chilli Honey, Basil

Ezme & Tomato 13.5 G

Confit Tomato, Confit Garlic, Oregano

PLATES

Chicory & Walnut Salad 11 D

Rocket, Feta, Pomegranate

Isle of White Tomato Salad 12 N

Niçoise Olives, Lebanese Cucumber, Almonds, Red Onion

Sabich 14.5 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 8.5

Herb Tahini, Miso Lemon Dressing, Toasted Sesame

Grilled Spring Onions 12.9 D N

Romesco, Parmesan, Candied Hazelnuts

Charred Hispi Cabbage 15.5 D N

Labneh, Ras El Hanout, Macadamia Dukkah

'Nduja Prawns A La Plancha 21 D

Dill Labneh, Garlic Crisps, Caramelised Lemon

Grilled Spicy Merguez 21 G D

Braised Chickpeas, Green Chilli

Lamb Shoulder Shawarma 35.5 D G

Mixed Pickles, Rose Harissa, Zhug

Slow-Grilled Urfa Chilli Chicken 28.5 N

Mustard Molasses Jus, Pickled Radicchio

Grilled Whole Sea Bream 33

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.