



CARMEL

Sample Lunch Set Menu

£39 per head

Marinated Olives

Za'atar ^G

Tehina, Fermented Chilli

Cured Sardines ^D

Lemon Verjus, Ratte Potato, Soured Cream

Hummus ^G

Mesabaha, Amba

Charred Hispi Cabbage ^{G D N}

Labneh, Ras El Hanout, Macadamia Dukkah

Shakshuka ^{G D}

Grilled Pepper & Tomato Braised Eggs, Avocado, Labneh

Slow-Grilled Urfa Chilli Chicken ^{G D}

Pomegranate Molasses Jus, Curry-Pickled Radicchio

Vegetarian option

Nettle Gnocchi ^{G D}

Chickpea, Chilli, Oregano, Dry Anthotyros

Dessert

Rice Pudding Pannacotta ^D

Grilled Grapes, Coco-Mahleb Crumb

or

Polenta & Date Up-Side Down Cake ^{G D N}

Cumin Caramel, Vanilla Ice-Cream, Candied Hazelnuts

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.



CARMEL

Sample Dinner Set Menu £59 per head

Marinated Olives

Ezme Flat Bread G

Cherry Tomatoes, Confit Garlic

Hummus G

Mesabaha, Amba

Turmeric-Roasted Cauliflower D

Tehina, Pomegranate Agrodolce, Walnut

Iberiko Tomato Salad G N

Avocado, Almonds, Sumac Dressing

Slow-Grilled Urfa Chicken G D

Pomegranate Molasses Jus, Pickled Grilled Radicchio

Roasted Whole Sea Bass D

Confit Tomato, Fennel, Saffron Bouillabaisse, Arak

Vegetarian option

Nettle Gnocchi G D

Chickpea, Chilli, Oregano, Dry Anthotyros

Dessert

Rice Pudding Pannacotta D

Grilled Grapes, Coco-Mahleb Crumb

or

Polenta & Date Up-Side Down Cake G D N

Cumin Caramel, Vanilla Ice-Cream, Candied Hazelnuts

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