



DINNER

6pm – close

SNACKS

Marinated Olives 4.5

Grilled Pita Bread 2.5 G

Walnut & Chive Labneh 8.8 D N

Heritage Beets, Parsley

Cantabrian Anchovies 6.5 G

Guindilla Peppers, Black Tahini, Chilli

White Bean Hummus 8.5 G

Butter Bean Mesabaha, Zhug, Grilled Pita

Roasted Bone Marrow 8.5 G

Gremolata, Red Chilli Pangrattato, Toast

Carmel Mixed Mezze 16 G D

Za'atar Flatbread, Tahina, Matbucha,

Labneh, Olives, Grated Tomato

Scorched Mackerel 13.5

Chilli Plum, Radish, Shallots

FLATBREADS

Sourdough, 8-Inch

Za'atar 7 G

Tahini, Fermented Chilli

Musakhan 14 G

Chicken Confit, Sumac Onion, Pine Nuts

Cecina De Leon 13.5 G

Confit Garlic, Tahini, Harissa

Ricotta & Spinach 13 G D

Lemon, Aged Parmigiano

Za'atar Burrata 14.5 G D

Matbucha, Chilli Honey, Basil

Pissaladiere 14 G D

Caramelised Onion, Anchovy, Pimento Olives

PLATES

Charred Hispi Cabbage 11.5 D N

Labneh, Ras El Hanout, Macadamia Dukkah

Chicory & Walnut Winter Salad 11.5 N D

Rocket, Feta, Pomegranate

Grilled Spring Onions 12.9 D N

Romesco, Parmesan, Candied Hazelnuts

Crudit  10.5

Lebanese Cucumber, Purple Radish, Heritage Carrot

Ezme & Butter Bean Dip

Tea-Cured Salmon 16.5 D

Horseradish Cr me Fraiche, Salmon Roe, Cucumber

Fried Aubergine 14.5 N

Miso Tahini, Baba Ghanoush, Walnuts

Vitello Tonnato 19.5 D

Girello Veal Eye, Caperberries, Ni oise Olive Powder

Grilled Spicy Merguez 19.5 G D

Butter Bean Salad, Green Chilli

Lamb Shank Shawarma 34.5 D G

Mixed Pickles, Rose Harissa, Zhug

Miso Harissa Slow-Grilled Chicken 27.5 G N

Muhammara, Roasted Tomato, Guindillas

Grilled Whole Sea Bream 32.5

Caponata, 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 Woods Fish. 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.



DESSERT

Apricot Sorbet 7 ^G

Granola, Dried Apricots, Chili

Pair it with Coing Sauvage 2016, Cazottes, Languedoc-Roussillon, FR 11

Ecuadorian Chocolate Delice 9 ^{G D}

Chocolate Delice, Orange Tahini Cream, Sesame Tuille

Chinato Vergano 2019, Mauro Vergano, *Nebbiolo* Piemonte, IT 9.5

Milk & Honey Tartlet 7.5 ^{G D}

Sable Breton, Honey Cremeaux, Sumac Cream

Pair it with Prunelle (Sloe), Cazottes, Languedoc-Roussillon, FR 11

Malabi 7.5 ^{D N}

Raspberry & Rose Compote, Pistachios

Pair it with Macvin du Jura, Domaine de la Tournelle, Savagnin, Eau de vie de Macvin FR 10

Sweet & Fortified Wine 50ml

PX Dulce 2019, Garcia de Verdevique, *Pedro Ximenez*, Andalusia, SP 8

Monbazar 2019, Chateau Barouillet, *Semillon, Muscadelle, Chenin*, Bergerac, FR 8.5

Luli NV, Mauro Vergano, *Moscato d'Asti*, Piemonte, IT 9.5

Morgadio da Calçada Colheita Port 2009, D. Niepoort, *Touriga Blend*, Porto, PT 10

Caffè Corretto 5

An espresso with one of the correction below, pick yours:

The Plum I Suppose, Empirical, Copenhagen, DK

Grappa Agricola Riserva, Bepi Tosolini, Friuli Venezia Giulia, IT

Armagnac 15 yrs, Domaine d'Aurensan, Armagnac Ténarèze, FR

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A discretionary service charge of 12.5% will be added to your bill.