

APERITIF

V n T House-made vermouth & tonic 10

Olive Leaf Martini, olive leaf gin, Mancino bianco 12

Noomi Negroni, sage-infused gin, Campari, Mancino rosso 11

BREADS

Jerusalem bagel, green chilli labneh, za'atar oil (D)(G) 6

Za'atar flatbread, tahini, fermented chilli (D) 7

MEZZE

Marinated olives, confit garlic, oregano, citrus, red chilli 6

Butterbean hummus, butterbean 'mesabacha', zhug (G) 8.5

Marinated romano peppers, sheep's manouri, smashed oregano (D) 8

Blackened aubergine, tahini, sumac-pickled onion, pomegranate 8.5

Roasted bone marrow, gremolata, chilli & garlic pangrattato (G) 9

RAW AND CURED

Gravadlax, soured cream, semi-soft egg, brined cucumber, shallot, dill (D) 16.5

Scallop crudo, tomato & chilli peach gazpacho, herb oil, spring onion (G) 16

Lebanese beef tartare, cracked wheat, pickled cucumber, amba (G)(N) 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.

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

SOURDOUGH FLATBREAD (9-inch)

Cod's roe, potato, rosemary, spring onion, tarama (G)(D) 14.5

Ricotta & spinach, confit egg yolk, sumac (G)(D) 13.5

Lamb Tepsi, pomegranate molasses, pickled onion, sumac yoghurt (G)(D) 14

Za'atar Burrata, matbucha, chilli honey, basil (G)(D) 14.5

Asparagus & crab, chilli, preserved lemon, crème fraiche (G)(D) 15

VEGETABLES AND SALADS

Braised chickpeas, wild spinach, xigalo cheese, mint, tomato, chilli (D) 13

Merinda tomato & bread salad, niçoise olives, smoked almonds, red onion (G) 12

Roasted roscoff onions, romesco, Greek rezzana, candied hazelnuts (N)(D) 12

Grilled hispi cabbage, labneh, ras el hanout oil, macadamia dukkah (N)(D) 13

Chicory & walnut salad, rocket, feta, pomegranate (N)(D) 12.5

Crispy potatoes, confit garlic, rosemary, pul biber, gremolata 9

PLATES

Shakshuka, grilled pepper & tomato-braised eggs, avocado, labneh (G)(D) 16

Turmeric-fried eggs, mixed herbs, turmeric butter, pickled shallot (G)(D) 14.5

24-hour braised beef short-rib, date & prune jus, parsley lokshen, rose, pistachio (G)(D) 36

Blue cheese mussels, gorgonzola cream, fresh parsley (D) 18

Za'atar chicken schnitzel, rocket, watercress, sficha chilli, cucumber, lemon (G)(D) 21.5

Grilled Urfa chilli chicken, pomegranate & mustard jus,
burnt lemon, borrettane onion 28