



BRUNCH

BAKERY

Chocolate Babka 5.5 G D

Cinnamon Mahleb Swirl 5.5 G D

Tahini Frangipane Croissant 5.5 G D

French Toast 11.5 G D N

Rose Raspberry Syrup, Malabi, Peanuts, Coconut

Ricotta Burekas Pinukeem 15.5 G D

Semi-soft Boiled Egg, Mixed Pickles, Tomato salsa, Zhug

FLATBREADS

Za'atar Flatbread 7 G

Organic Tahini, Fermented Chilli

Ricotta & Spinach 13 G D

Lemon, Parmigiano Cheese

Fig & Goat's Cheese 14.5 G D

Caramelised Onion, Lemon Thyme

Za'atar Burrata 14 G D

Matbucha, Chilli Honey, Basil

KITCHEN

House Granola 8.5 D N

Greek Yoghurt, Charred Grapes

Cinnamon & Raisin Oat Porridge 10

Saffron-Poached Pears, Candied Hazelnuts

Crudité 10.5

Lebanese Cucumber, Purple Radish, Heritage Carrot

Ezme & Butter Bean Dip

Carmel Mixed Mezze 16 G D

Za'atar Flatbread, Tahina, Matbucha,

Labneh, Olives, Raw Tomato Salsa

Flash-Grilled Broccolini 12.9 D

Cumin Yoghurt, Lovage Pesto, Pine Nuts

Tea-Cured Salmon 16.5 D

Preserved Lemon Labneh, Chilli-pickled Cucumber

Mixed Tomato Salad 11.9 G N

Avocado, Almonds, Nicoise Olives, Shallot

Shakshuka 15.5 G D

Grilled Pepper & Tomato-braised Eggs, Avocado, Labneh

Miso Harissa Slow-Grilled Chicken 27.5 G N

Muhammara, Roasted Tomato, Guindillas

Chraimeh Of Cauliflower 14.5

Harissa, Pepper & Chickpea Stew, Tahini, Toasted Mixed Seeds

Spicy-Grilled Merguez 19.5 G D

Butter Bean Salad Fast-fried Egg

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.



LUNCH

noon - 3pm

PLATES

Marinated Olives 4.5

Grilled Pita Bread 2.5 G

Crudité 10.5

Lebanese Cucumber, Purple Radish, Heritage Carrot,
Ezme & Butter Bean Dip

Hummus Mesabaha 6.6 G

Amba, Pita Bread

Courgette Tzatziki 6.5 D N

Smoked Almond

Cantabrian Anchovies 6.5 G

Gindillas Peppers, Black Tahini, Chilli

Carmel Mixed Mezze 16 G D

Za'atar Flatbread, Tahina, Matbucha,
Labneh, Olives, Raw Tomato Salsa

Charred Hispi Cabbage 11.5 D N

Labneh, Ras El Hanout, Macadamia Dukkan

Flash-Grilled Broccolini 12.9 D

Cumin Yoghurt, Lovage Pesto, Pine Nuts

Vitello Tonnato 19.5 D

Girello Veal Eye, Caperberries, Niçoise Olive Powder

Mixed Tomato Salad 11.9 G N

Avocado, Almonds, Nicoise Olives, Red Onion

Shakshuka 15.5 G D

Grilled Pepper & Tomato Braised Eggs, Avocado, Labneh

Spicy-Grilled Merguez 19.5 G D

Butter Bean Salad

Miso Harissa Slow Grilled-Chicken 27.5 G N

Muhammara, Roasted Tomato, Guindillas

FLATBREADS

Sourdough, 8-Inch

Za'atar 7 G

Tahina, Fermented Chilli

Black Tiger Prawn & Tershi 14 G D

Cured Lemon Paste, Crème Fraîche, Coriander

Cecina De Leon 13.5 G

Confit Garlic, Tahini, Garlic Oil

Ricotta & Spinach 13 G D

Lemon, Aged Parmigiano Cheese

Za'atar Burrata 14 G D

Matbucha, Chilli Honey, Basil

Fig & Goat's Cheese 14.5 G D

Caramelised Onion, Lemon Thyme

DESSERT

Apricot Sorbet 7 N G

Granola, Chilli

Medjool Date Creme Brulee 7.5 D

Mahlab, Star Anise

Milk & Honey Open Tartlet 7.5 G D

Sable Breton, Honey Cremeaux, Sumac Cream

Summer Malabi 7.5 D N

Raspberry & Rose Compote, Toasted Pistachios

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Draught Beer

Coalition Lager, 330cc 5.2

Aperitivo

Vermut Rojo or Blanco, Soda 8

Wermoutte Batch 5, Tonic 9

J&T - 58Gin, Tonic, Grapefruit 11

Cocktails 12

Wild Child - Mezcal Peppercorn Infused, Ayuuk, Vermut Bianco

Moon Dance - Gin Cardamon Infused, Capers, Basil

The Wiseman - Whiskey Vanilla Infused, Bitters, Bayleaf

Kiss to Remember - Rum Za'atar Infused, Rose Petals, Pineapple, Saffron

After Dark - Vodka, Cinnamon, Chocolate Bitters, Coffee

Figaritas - Tequila Infused, Fig, Kumquat

Coffee & Teas

Black Coffee 2.9 :: White Coffee 3.2

English Breakfast 3.5 :: Jade Green Tips 3.5

Na'Na - Peppermint Leaves 3.5

Fez Breakfast 3.5 :: Lui, Za - Lemon Verbena 3.5

Yella, Zid - Green Tea, Ginger & Pineapple 3.5

Juices & Soft

Something or Nothing, Hibiscus & Rose 3.5

Orange Juice 3.5

Owlet Kent Apple Juice 3.5

Beets By Park 4.9

Ginger & Lime 4.9

The Gardener 4.9

Unlimited Filtered Still & Sparkling Water 1

In partnership with Belu whose profits go to WaterAid

Wine, by the glass 125ml

Sparkling

Tinc Set, Ramon Jane 9.5

2022 *Macabeu, Parellada, Xarel-lo* - Penedes, SP

Silice en Bulles, Reynald Heaule 13

2018 *Pinot Noir, Pinot Meaunier* - Loire, FR

White

Filas, Quinta do Montaldo 7.5

2022 *Fernao Pires, Siria* - Lisboa, PT

Terre Silvate, La Distesa 9.5

2022 *Verdicchio* - Marche, IT

Note di Bianco, Alessandro Viola 11

2021 *Grillo* - Sicilia, IT

VDF Roch Avel, Terre de l'Elu 14

2020 *Chenin Blanc* - Loire, FR

Rose

Rose, Du Grappin 7.5

2021 *Cinsault* - Côtes-du-Rhône, FR

Palmento di Salina, Caravaglio 9.5

2022 *Nerello Mascalese, Corinto Nero* - Sicilia, IT

Skin

Tsolikouri, Mamuka Chelidze 10

2020 *Tsolikouri*, Racha, GE

Cartoixa Brisat 14

2018 *Xarel-lo, Sicus* - Catalunya, SP

Red

Rouge, Du Grappin 7.5

2021 *Syrah, Grenache* - Côtes-du-Rhône, FR

Le P'tit Clou, Bruno Rochard 9.5

2022 *Cabernet Franc* - Loire, FR

Lousas Vinas de Aldea, Envinat 13

2021 *Mencia* - Rebeira Sacra, SP

*All our producers work with a low-intervention approach in both the farm and the cellar.
If you'd like some recommendations, please do not hesitate to ask our waitstaff.*

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

CArmelQP25