



DINNER

6pm - close

SNACKS

- Marinated Olives 4
- House Bread-Basket 4.5
- Confit Tuna Gilda 6.5 each
- Mussel Escabeche 6.5 G
Aioli, Confit Tomato, Bruschetta
- Cured Sardines 6.5 D
Lemon Verjus, Ratte Potato, Soured Cream
- Hummus 6 / 7.7 N
Mesabaha, Amba
Lamb Ragu, Pistachio, Curry Leaf
- Carabinero Prawns Crudo 16
Wild Garlic, Tropea Onion, Fermented Chilli

FLATBREADS

- Sourdough, 8-Inch
- Za'atar 6 G
Tahina, Fermented chilli
- Tarama 10.5 D G
Cod's Roe, Potato, Rosemary
- Spiced Lamb 11.5 D G
Aleppo Chilli, Sumac Yoghurt
- Asparagus-Akkawi 12.5 G D
Crème Fraîche, Urfa Chilli, Preserved Lemon
- Ezme 12.5 G
Cherry Tomatoes, Confit Garlic

SMALL

- Charred Hispi Cabbage 9.9 D N G
Labneh, Ras El Hanout, Macadamia Dukkah
- Turmeric-Roasted Cauliflower 10.5 D N
Tehina, Pomegranate Agrodolce, Walnuts
- Iberiko Tomato Salad 11.9 N G
Avocado, Almonds, Sumac Dressing
- Spring Pea Salad 12.5 D
Scorched Courgette, Baby Gem, Sumac Brown Butter,
Sour Mizithra
- Nettle Gnocchi 13.5 D G
Chickpea, Chilli, Oregano, Dry Anthotyros
- Grilled Harissa Prawns 16.9 D
'Nduja Butter, Courgette Tzatziki, Garlic Crisp

LARGE

- Slow-Grilled Urfa Chilli Chicken 27.5 G
Pomegranate Molasses Jus, Curry-Pickled Radicchio
- Smoked Lamb Neck Shawarma 32 D G
Shio Koji, Garlic Labneh, Pickled Turnip
- Roasted Whole Sea Bass 35 D
Confit Tomato, Fennel, Saffron Bouillabaisse, Arak
- 34-Day Ex-Dairy Sirloin (For 2) 65 D
Wild Pear Ezme Butter, Burnt Roscoff Onion,
Bitter Leaf Salad

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.