



DINNER
Friday + Saturday
5pm - 9pm

WHILE YOU WAIT

Marinated Olives (vg) Rosemary, garlic, chilli	3.5	Pickle Selection (vg) Harissa	5.0
Flatbread + Dips (v) Garlic hummus, Baba Ghanoush, Muhammara	4.5	Padron Peppers (v) Maldon Sea Salt	4.5

VEGETABLE SMALL PLATES

Grilled Artichoke Hearts (vg) Lemon + garlic dressing	5.0	Spiced Falafel (v) Tzatziki	5.0
Batata Harra Potatoes (v) Spiced potatoes, crispy onion, garlic dressing	5.0	Cauliflower Shawarma (v) Tabouleh, lemon + garlic	4.5
Tabouleh Salad (vg) Lemon dressing	5.5	Baked Tofu Tagine (vg) Toasted almonds, flatbread	8.5

MEAT + FISH SMALL PLATES

Chicken Shawarma Tabouleh, lemon + garlic dressing	8.0	Baked Chicken Tagine Toasted almonds, flat bread	9.0
Lamb Shawarma Pickled red cabbage, harissa, feta	8.0	Grilled Sea Bream Ras al hanout butter, tenderstem	8.0
Baked Lamb Tagine Toasted almonds, flat bread	8.5	Garlic + Chilli Prawns Chilli butter, flatbread	7.0

We cannot guarantee the absence of nuts or other allergens in any of our products.
Please speak to staff for more information on allergens



DESSERTS

6.5

Citrus + Thyme Polenta Cake
(vg/gfi)
Whipped vegan cream, citrus syrup

Baklava Custard Tart
(v)
Natural yoghurt, honey, rose

CHEESE

A selection of cheese from our counter, crackers, fruit preserves + chutney.

3 cheeses 13.0

5 cheeses 19.0

Black Bomber Extra Mature
Cheddar
Delice Du Bourgogne
Villa Truffo Truffle Gouda
Baron Bigod British Brie
Colston Basset Shropshire Blue

Cornish Wild Garlic Yarg
Sparkenhoe Extra Mature Red
Leicester
Greenfields Lancashire Crumbly
Alex James' Blue Monday
Montagnolo

DESSERT COCKTAILS

9.0

Bourbon Flip
Rich and creamy, Bourbon shaken
with cream and a whole egg.

Chocolate Orange Old Fashioned
A classic Old Fashioned with a twist.

Brandy Alexander
Brandy mixed with cream + two
chocolate liqueurs

Espresso Martini
Fresh espresso shaken with vodka +
coffee