



FLAVOURS OF THE MIDDLE EAST

TO START

Dips - creamy hummus & muhamarra
Maneesh bread with za'atar
Baked Feta With Honey, Chilli & Herbs
Sesame coated herb falafel & tahini dressing

MAINS, SALADS & SIDES

Marinated bavette, labneh, pul biber butter
Harissa & cumin aubergines, herb salad, pickled onions, tahini
Tomato tabbouleh with pomegranate
Roast carrots with herby carrot top yogurt, dukkah
Spiced jewelled couscous

DESSERT

Persian orange & almond cake with rosemary
& cardamon syrup, pouring cream