



FLAVOURS OF THE MIDDLE EAST

TO START

Creamy hummus, olive salsa & pine nuts

Za'atar sourdough focaccia

Halloumi with pomegranate molasses,
mint & pomegranate

Herb falafel with tahini drizzle

Harissa, honey & garlic pan-fried prawns

MAINS, SALADS & SIDES

Bavette, crispy shallots, labneh, pul biber butter

Fish & herb koftas with tarator sauce

Winter tabbouleh with cauliflower, fennel & walnuts

Miso roast carrots with sesame & pistachio

Charred hispi cabbage with tahini, lemon & seeds

DESSERT

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