



FLAVOURS OF THE MIDDLE EAST

TO START

Creamy hummus
Za'atar sourdough focaccia
Herb & sesame falafel, tahini drizzle
Halloumi with roast red pepper, olive & walnut salsa

MAINS, SALADS & SIDES

Bavette, labneh, crispy shallots, pul biber butter
Pan fried hake with chermoula sauce
Harissa and confit garlic roast potatoes
Winter tabbouleh with cauliflower, fennel & pomegranate
Charred hispi cabbage, lemon tahini, pine nuts & sesame

DESSERT

Cinnamon pavlova with praline cream & figs
(or other seasonal fruit)