

EARTH

CRISPY SPICY CHICKPEAS V GF DF 2.50 GREEN SICILIAN OLIVES VGF DF 3.70

SMOKEY AUBERGINE, TAHINI & ZHOUG TO DOUBLE DIP WITH FLUFFY PITA VDF 6.75 MANCHEGO, QUINOA & MINT FRITTERS, TOMATO SALSA, BARBERRIES, DATE SYRUP V6 6F 5.50 PITA BALAGAN. GRILLED AND TOPPED WITH TODAY'S LARDER DAILY PRICE

AUBERGINE, FETA & SWEET POTATO BAKE VG GF 8.50

CHARRED CAULIFLOWER, LEMON ZEST INFUSED CREME FRAICHE, POMEGRANATE MOLASSES & SEEDS V6 6F SMALL 6.00 MEDIUM 9.00 LARGE 13.00

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT VG GF 4.50

BABY GEM, TOMATOES, MINT & SUMAC SALAD V GF DF 4.25

ROASTED ROUND AUBERGINE & COURGETTE SLICES, ZA'ATAR LABNEH, CHARGRILLED MARINATED PEPPERS & ROASTED PINE NUTS VG 7.75

WATERMELON CHUNKS. CRUMBLED FETA. KALAMATA OLIVES.

MINT & ROASTED PUMPKIN SEEDS VG GF 7.00

SALAD OF AVOCADO. CHARRED BROCCOLINI & ZA'ATAR SPICED GEM LETTUCE. ROASTED PEPPERS & RED ONIONS. CRISPY SPICY CHICKPEAS & QUINOA VDF SMALL 8.25 LARGE 12.50

ROMANO BEANS SMOTHERED IN HARISSA & CHARRED, SOFT BOILED EGG, KASHKAVAL,

SPICED BUTTER BEANS, CRISPY CAPER BUDS & LAMB'S LETTUCE VGGF SMALL 8.25 LARGE 12.50

— LAND —

TODAYS GUT ON THE CHARGOAL GRILL DATLY PRICE

FAR EAST MIDDLE EAST LETTUGE CUPS OF CHARCOALED TURKEY SMOTHERED IN SPICY TAHINI & DRIZZLED WITH DATE MOLASSES. TOPPED WITH ROASTED ALMONDS & SPRING ONION GFOF 3.00 PERCUP

LAMB KOFTAS HERBED & SPICED ON A BED OF AUBERGINE & BEETROOT YOGHURT, CHARCOALED ONIONS OF 14.75 SLICES OF GRILLED SPICED TURKEY THIGH ON A BED OF HUMMUS & TAHINI, DRIZZLED WITH ZHOUG & HARISSA,

POMEGRANATE SEEDS GFDF 14.00

HAND-PULLED SHAWARMA WITH DATES & PINE NUTS ON GRILLED PITA, SALAD OF CHOPPED TOMATOES, PICKLES & HERBS. TAHINI DF 14.25

GRILLED RIB EYE STEAK ROASTED SWEET POTATOES, CHERMOULA SAUCE GFOF 18.50

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SQUID MARINATED IN ZA'ATAR THEN PAN-SEARED, CRUSHED ROASTED TOMATOES & CRISPY CAVOLO NERO DF 14.00 CHARCOAL GRILLED WHOLE FISH RUBBED WITH DRIED LIME & PUL BIBER, ROASTED FENNEL, GFOF 16.50 SALMON SEPHARDISTYLE BAKED WITH PEPPERS & TOMATOES, CHICKPEAS & KALAMATA OLIVES OF 16.00 CRISPY COD. TURMERIC TAPIOCA & HERB BATTER. HIBISCUS-PICKLED ONIONS. BEETROOT AIOLI. LETTUCE & HERB SALAD GF 14.00

DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL & IS FULLY SHARED BETWEEN THE TEAM.

OUR FOOD IS PREPARED IN A KITCHEN WHERE THERE ARE NUTS AND OTHER ALLERGENS. PLEASE LET YOUR WAITER KNOW IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE. V - VEGAN / VG - VEGETARIAN / GF - GLUTEN FREE / DF - DAIRY FREE