

the kitchen

Evening Menu

Inspired by the Levant, made for sharing...

Nibbles

- Olives with lemon oil, sea salt **(vg)**
- Griddled pitta with za'atar, olive oil **(vg)**
- House pickles: chilli, turnip, golden beetroot **(vg)**
- Smoked sumac almonds **(vg)**

Dips *Served with griddled pitta*

- Red pepper muhammara, griddled pitta **(vg)**
- Chickpea hummus, griddled pitta **(vg)**
- Baba ganoush, griddled pitta **(vg)**
- All three home-made dips with griddled pitta **(vg)**

Salads

- Feta, olive, gem, red onion, crispy pitta, sherry vinegar reduction **(v)**
- Couscous, cranberry, fresh herbs, walnut **(vg)**
- Beetroot, red cabbage, red onion slaw **(vg)**
- Apple, samphire, fennel, smoked almond **(vg)**

Meat

- 4 Harissa sausage, labneh, mango amba **7.5**
- 2 Belly pork, aubergine purée, sweet herb zhoug **7.5**
- 3 Za'atar fried chicken thighs, pickles, smoked mayonnaise **7.5**
- 3.5 6oz Bavette steak (cooked medium rare), seven spice butter **8**

Seafood

- 4 Chermoula seabass, pickled aubergine, capers, olives **8**
- 4 Roasted prawns, Aleppo pepper butter, pitta **8**
- 6 Crispy calamari, smoked garlic aioli **7.5**

Vegetarian and Vegan

- 6.5 Chickpea falafels, chilli, tomato salsa **(vg)** **6**
- 5 Griddled marinated halloumi, green tahina, pickles **(v)** **6**
- 4.5 Charred hispi cabbage, muhammara, herb crumb **(vg)** **6.5**
- 5 Lebanese spiced potatoes, cumin, coriander, garlic **(vg)** **3.5**
- Rainbow carrots, black sesame, honey **(v)** **4**
- Persian saffron rice **(vg)** **4**
- Baharat spiced fries **(vg)** **3.75**

Please ask for allergen and dietary advice. All our food may contain nuts.
(v) vegetarian, **(vg)** vegan