

CLASSICS SHARING MENU £59 PER GUEST

KUBANEH, TAHINI, ZHOUG, SALSA, SMOKEY AUBERGINE v

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKES VG GF

COURGETTE TWO-WAYS, CRISPY SHALLOTS, LABNEH, BALSAMIC REDUCTION V GF

SEARED TUNA, PICKLED GINGER VINAIGRETTE, AVOCADO PUREE, BLACKBERRIES GF DF

ARAK-CURED TROUT, QUINOA TABOULEH, FOAMED LABNEH GF

BEEF SHAWARMA, HOUSE PICKLES, DATES, PINE NUTS, TAHINI, PITA DF
WHOLE CRISPY SEABASS, CHILLI-DATE MOLASSES, POMEGRANATE, HERBS GF DF
ROASTED CAULIFLOWER, LEMON CRÈME FRAICHE, POMEGRANATE MOLASSES V GF
CRISPY ROSEMARY POTATOES, GARLIC-INFUSED YOGHURT V GF

KADAYIF NEST, VANILLA CHEESECAKE CREAM, CARAMELISED PECANS
CHOCOLATE MOUSSE, OLIVE OIL, COFFEE & URFA CHILLI SHARDS



CHRISTMAS FEAST SHARING MENU £69 PER GUEST

KUBANEH, TAHINI, ZHOUG, SALSA, SMOKEY AUBERGINE v

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKES VG GF

COURGETTE TWO-WAYS, CRISPY SHALLOTS, LABNEH, BALSAMIC REDUCTION V GF

SEARED TUNA, PICKLED GINGER VINAIGRETTE, AVOCADO PUREE, BLACKBERRIES GF DF

ARAK-CURED TROUT, QUINOA TABOULEH, FOAMED LABNEH GF

DRY AGED SIRLOIN TAGLIATA, GRILLED HISPI CABBAGE, VINE LEAF CHIMICHURRI

DUCK BREAST, WINE & ORANGE JUS

TIGER PRAWNS, MEDITERRANEAN HERBS

ROASTED CAULIFLOWER, LEMON CRÈME FRAICHE, POMEGRANATE MOLASSES V GF

CRISPY ROSEMARY POTATOES, GARLIC-INFUSED YOGHURT v GF

KADAYIF NEST, VANILLA CHEESECAKE CREAM, CARAMELISED PECANS
CHOCOLATE MOUSSE, OLIVE OIL, COFFEE & URFA CHILLI SHARDS