

SNACKS

- HARISSA OLIVES

preserved lemon (VG) | 5
- SPICED MAPLE NUTS (VG)

| 5
- PITA CRISPS

shawarma spices, tahini (VG) | 6.5
- CHICKPEA CAKES

citrus mayo, green harissa (V/VG) | 8
- BALA BAYA PITA

two homemade freshly baked pitas, coriander & cardamom dip (VG) | 4.5
- TWISTED JERUSALEM BAGEL

sesame seeds, smoked herb butter (V) | 5.5

VEGETABLES

- HUMMUS/WITH SHORT RIB

chickpea, tahini, spiced rub stew, grape gremolata, pita (VG) | 9/13.5
- WATERMELON CARPACCIO

grilled watermelon, horseradish ajo, almond whey, cassis (VG) | 14
- MARKET SALAD

sweet potato, feta, pumpkin seeds, apricot (V/VG) | 11
- JERUSALEM ARTICHOKE

shawarma rub, labneh, rose harissa (V/VG) | 12
- DATE & MISO AUBERGINE

tahini, herbs, pickles (VG) | 12
- SWEET POTATO WELLINGTON

herb salad, pickles, garlic & spinach velouté (VG) | 26
- SMOKED RATTE POTATOES

smoked harissa butter, saffron apricot tzatziki, onion ash, chives (V) | 9
- CAULIFLOWER CRUMBLE

fried cauliflower, pomegranate syrup, hazelnut, tahini, parsley (VG) | 13

SEAFOOD

- CEVICHE CATCH OF THE DAY

tiger milk, mango, scotch bonnet | 14
- BLACK & GOLD

baby squid, green shawarma, black garlic, nectarine | 14
- MOULES DE TUNIS

fermented harissa, lemon, butter | 21
- BRAISED CATCH OF THE DAY

swiss chard, spinach, persian lime, turmeric | 56

MEAT & POULTRY

- GOLDEN SPATCHCOCK

corn fed poussin, saffron, kapara harissa sriracha, coriander salsa | 36
- BEEF FILLET SKEWER

beef fillet skewer, grape salsa, treacle, dukkah | 35
- RIBS & RICE

short rib, kapara XO, kafir burn edge rice | 23
- TOMAHAWK 1 KG

red pepper & confit garlic | 120

DESSERT

- STICKY TREAT

medjool dates, treacle, baharat chantilly (VG) | 12
- QUEEN OF PUNK

morello cherry, dubbonnet, white chocolate & pistachio cheesecake | 18
- BABKA

chocolate & hazelnut enriched dough, cherry compote, creme anglaise, rose | 13.5

SHARING MENUS

Our dishes are best when shared around the table, below are our season staples.
Then choose which extras you want to finish up with..

Quantity of food increases as more people get involved.

TWISTED JERUSALEM BAGEL (V)
seasoned seeds, smoked herb butter

HUMMUS (VG)
chickpea, tahini, spiced rub stew, grape gremolata, pita

WATERMELON CARPACCIO (VG)
grilled watermelon, horseradish ajo, almond whey, cassis

JERUSALEM ARTICHOKE (V/VG)
shawarma rub, labneh, rose harissa

MARKET SALAD (V/VG)
sweet potato, feta, pumpkin seeds, apricot

**SHARING
MENU**
£68 pp

**VEGETARIAN/VEGAN
SHARING
MENU**
£48 pp

CEVICHE CATCH OF THE DAY
tiger milk, mango, scotch bonnet

CHICKPEA CAKES (V/VG)
citrus mayo, green harissa

BRAISED CATCH OF THE DAY
swiss chard, spinach, persian lime,
turmeric

SWEET POTATO WELLINGTON (VG)
herb salad, pickles, garlic & spinach veloute

FINALE

**YOUR CHOICE BETWEEN OUR STICKY TREAT
OR BABKA**

Choose one from the dessert options to split between two