

Lunch menu

Small Plates

Harissa Olives preserved lemon (vg) | 5

Spiced Maple Nuts (vg) | 5

Pita Crisps shawarma spices, lemon and garlic tahini (vg) | 6.5

Chickpea Cakes citrus mayo, green harissa (vg) | 8

Bala Baya Pita two house pitas, coriander & cardamom dip (vg) | 4.5

Twisted Jerusalem Bagel sesame seeds, smoked herb butter (v) | 5.5

Hummus/With Short Rib chickpea, tahini, spiced rib stew, grape gremolata (vg) | 9/13.5

Date & Miso Aubergine tahini, herbs, pickles (vg) | 12

Black & Gold baby squid, green shawarma, black garlic, nectarine | 12

Ceviche Catch of the Day tiger milk, mango, scotch bonnet | 14

Large Plates

Poussin Spatchcock corn fed, saffron brine, harissa sriracha, coriander pickled salsa | 19

Catch of The Day swiss chard, spinach, persian lime, turmeric | 17

Beef fillet skewer beef fillet , grape salsa ,treacle, dukkah | 22

Market salad sweet potato, feta, pumpkin seeds, apricot (vg) | 14

The Perfect Schnitzel turkey thigh, mustard aioli, fennel, lemon & apple salad | 21*

**add a fried duck egg for £3*

Sides

Smoked Ratte Potatoes saffron, apricots, yogurt, smoked butter (v) | 9

Ancient Wheat Tabouleh freekeh, herbs, tomato, salted almonds, citrus dressing (vg) | 8

Gazoz

Strawberry & Balsamic | 8
with Prosecco | 14

Mango & Coconut | 8
with Caribbean Spiced Rum | 15

Wines

Falaghina White | 9

Primitivo Red | 11.5

M de Minuty | 16

Beer

Asahi 5% Beer | 7

Manabrea 0% Beer | 7.5

12.5% optional service will be added to all bills, all of which is distributed amongst staff with no further deductions made.
Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of products served here.
We understand the danger to those with allergies, please speak to a member of staff who will be happy to advise you.