



CHRISTMAS FEAST SHARING MENU

£69 PER GUEST

SELECTION OF HOUSE DIPS WITH FLUFFY PITA
HUMMUS WITH CRISPY CHICKPEAS
TAHINI WITH ZHOUG
SMOKEY AUBERGINE

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE MOUSSE, ZA'ATAR
GRILLED COURGETTE TWO-WAYS, CRISPY ONIONS, PINE KERNELS, LABNEH DRIZZLE
SEARED TUNA, TOASTED SESAME, CRANBERRIES, ROCKET, SPICED HONEY

DRY AGED SIRLOIN TAGLIATA MARINATED WITH RAS-EL-HANOUT & URFA CHILLI,
CHARCOAL GRILLED HISPI CABBAGE, VINE LEAF CHIMICHURRI

DUCK BREAST WITH BAHARAT & ORANGE ZEST, WINE & ORANGE JUS

TIGER PRAWNS MARINATED IN MEDITERRANEAN HERBS

*VEGETARIAN/VEGAN OPTION:
TABBOULEH STYLE QUINOA, FRESH HERBS, CRANBERRIES, ROASTED ALMONDS,
RAW TAHINI, BLACK GRAPE MOLASSES*

*&
ROASTED SWEET POTATO PUREE TOPPED WITH ROSARY GOATS CHEESE,
CHARCOAL-ROASTED VEGETABLES, DUKKAH*

CHARRED CAULIFLOWER, LEMON-INFUSED CRÈME FRAICHE,
POMEGRANATE MOLASSES & SEEDS

CARAMELISED VIOLINA PUMPKIN WITH SALMORIGLIO & SESAME DRIZZLE

CHOCOLATE & PRALINE GANACHE WITH ROASTED NUTS & OLIVE OIL,
RASPBERRIES & SALTED SESAME BITS

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

*VEGAN OPTION:
FRUIT ROASTED WITH THYME, BASIL & ORANGE BLOSSOM ON CANDIED ORANGE & ALMONDS PASTE,
ROASTED MIXED NUTS, DRIZZLE OF HALVA & BLACK GRAPE MOLASSES*

DISHES MAY CHANGE DUE TO AVAILABILITY AND PRICING
VEGETARIAN REPLACEMENTS CAN BE ADJUSTED TO VEGAN



CLASSICS SHARING MENU
£59 PER GUEST

HOUSE MARINATED NOCELLARA OLIVES

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE MOUSSE, ZA'ATAR

HOUSE HUMMUS, SLOW-ROASTED & SPICED TOMATOES, FLUFFY PITA
GRILLED COURGETTE TWO-WAYS, CRISPY ONIONS, PINE KERNELS, LABNEH DRIZZLE

SEARED TUNA, TOASTED SESAME, ROCKET, CRANBERRIES,
BAHARAT & HONEY DRIZZLE

HOUSE SHAWARMA WITH DATES & PINE KERNELS ON GRILLED PITA,
SALAD OF HOUSE PICKLES, VEGETABLES & HERBS, TAHINI

FREE RANGE CHICKEN RAS-EL-HANOUT OFF-THE-BONE GRILLED ON CHARCOALS,
ROASTED SWEET POTATOES PUREE, BARBERRIES

CHARRED CAULIFLOWER, LEMON-INFUSED CRÈME FRAICHE,
POMEGRANATE MOLASSES & SEEDS

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

CHOCOLATE & PRALINE GANACHE WITH ROASTED NUTS & OLIVE OIL,
RASPBERRIES & SALTED SESAME BITS