



APERITIF

- V n T House-made vermouth & tonic 10
- Noomi Negroni, sage-infused gin, bitter, vermouth rosso 11
- Olive Leaf Martini, olive leaf gin, vermouth bianco 12

SNACKS

- Marinated olives, confit garlic, oregano, citrus, red chilli 6
- Crudités, Lebanese cucumber, heritage carrots, kohlrabi, fennel, breakfast radish, sumac 7
- Grilled challah bread, green chilli labneh (G)(D) 4.5
- Za'atar flatbread, tahini, fermented chilli (G) 7
- Butterbean hummus, butterbean 'mesabacha', zhug 8.5
- Stracciatella, tomato and olive tapenades, zhug, Early Harvest olive oil (D) 11.5
- Gravadlax, soured cream, semi-soft egg, brined cucumber, shallot, dill (D) 16.5
- Marinated romano peppers, sheep's manouri, smashed oregano (D) 8.5
- Blackened aubergine, tahini, sumac-pickled onion, pomegranate 8
- Lebanese beef tartare, cracked wheat, pickled cucumber, amba (N)(D) 13

SOURDOUGH FLATBREAD (9-inch)

- Labneh salad, rocket & mixed herbs, pomegranate, za'atar, sumac (G)(D) 12
- Artichoke skordalia, semi-dried peppers, confit tomato, rocket (G)(N) 12.5
- Lamb Tepsi, pomegranate molasses, pickled onion, sumac yoghurt (G)(D) 14
- Burrata, matbuca, chilli honey, basil (G)(D) 15.5
- Asparagus & crab, chilli, preserved lemon, crème fraiche (G)(D) 15

PLATES

Merinda tomato salad, niçoise olives, smoked almonds, red onion (N) 12

Crispy potatoes, pickled Turkish chilli aioli, fermented chilli, mixed herbs 9

Braised chickpeas, wild spinach, xigalo cheese, mint, tomato, chilli (D) 11.5

Chicory & walnut salad, rocket, feta, pomegranate (N)(D) 12.5

Grilled hispi cabbage, labneh, ras el hanout oil, macadamia dukkah (N)(D) 13

Smoked aubergine tortellini, wild spinach, chilli, lemon, Greek yoghurt (G)(D) 18

Slow-grilled miso harissa chicken, salata mashwiya, caramelised lemon, fresh herbs 28.5

'Nduja prawns a la plancha, courgette tzatziki, garlic crisps, caramelised lemon (D) 21

Confit duck shawarma, sour cherry glaze, root vegetable slaw, Yemeni lahoh (G)(D) 26

Lamb & octopus shish, smoked aubergine cream, scorched vegetables, gremolata 28

Whole-grilled sea bream, Calabrian chilli honey, saffon aioli, lemon 33

30-days dry aged sirloin, miso chilli butter, rocket & Greek rezzana salad (D) 11 per 100gr

Flatbread and pastry flour are supplied by Wildfarmed, who prioritise soil health and biodiversity when sourcing their flour from across the UK and France. Our seasonal fruit and vegetables come from Smith & Brock who carefully source from the best markets and farmers in Europe and Great Britain. Sustainable fish and seafood is delivered daily by James Knight with more than 100 years of experience in the industry and a focus on sustainability. Our Beef and lamb is selected from family run and environmentally friendly farms by H.G. Walter.

Please inform a member of the team if anyone in your party has a food allergy.

We take caution to prevent cross-contamination, however, we cannot ensure the absence of allergens in our food