

LUNCH | PRE-THEATER MENU

Tuesday-Friday 12-6pm

2 courses

£29

3 courses

£35

CARAFE OF WINE 325ml

£18

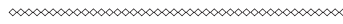
A choice of:

KINDZMARI | Cornish Bream Crudo *Coriander, wild fennel, finger lime*

BADRIJIANI | Grilled Baby Aubergine *Sunflower seed tahini, corno pepper, confit garlic*

KABABI | Native Lamb Kebab *Roscoff onions, parsley, satsebeli, sumac*

KHINKALI | HandFolded Dumplings *Iberico pork pluma (x2) & girolles mushroom (x2)*



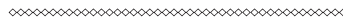
A choice of:

SHKMERULI | Garlic Roast Supreme Chicken *milk, Confit garlic, chilli*

KARCHO | Beef Short Rib Stew *Walnut, coriander, khmeli suneli, ghomi*

SHILA PLAVI | Seafood rice *Squid, octopus, prawns, bisque, wild fennel, marigold – add +10*

LOBIO | Bean Stew *Roscoff onion, walnut oil, coriander*



A choice of:

SAPERAVI NAKINI | Red Wine Ice Cream *Ponchiki, sunflower seeds, vanilla*

NAPOLEON MEDOKI | Honey Mille-feuille *Whipped sour cream, dark chocolate, dulce de leche*



MODERN FOOD TALES OF ANCIENT GEORGIA
10 HEDDON STREET

Please inform your server of any allergens or dietary requirements. Please ask to see our separate vegetarian and vegan menu. All prices are inclusive of VAT. A discretionary 13.5% service charge, and a £1.50pp BELU water contribution will be added to your bill. For every £1.23 collected, a tree is planted through our partnership with Gift Trees.