



Mon – Sun: 17:00 – 22:00  
**DINNER**

## Snacks & Dips

### Hummus SS,SD,VG

Chickpeas & sultana salsa – 8

### Atom D,SD,VE

Labneh, fermented chilli,  
crispy shallots – 8

### Burnt butter G,E,D,N,SD,VE

Almonds, apricot, dill, challah bread – 9

### Marinated olives SD,VG

Lebanese green olives – 4,8

## Small Plates

### Kofte G,VG

Stuffed gem lettuce with lentil kofte,  
pomegranate, sumac – 9,5

### Cauliflower SS,N,VG

Fried cauliflower, crispy shallots, green  
tahini, pomegranates, dukkah – 12,5

### Prawns CR,D,G,E,SD

Sucuk baharat butter, coriander, grilled  
lemon, challah bread – 16,5

### Hummus gnocchi D,SS,VE

Sage butter sauce, chickpeas,  
parmesan – 12

### Grilled chicken SD,D,MS

Preserved lemon, crispy shallots,aleppo,  
zough and amba sauce – 13,5

### Broccoli & cauliflower hearts P,SS,S,D,G,VE

Peanuts chilli crisp, orange soured  
cream – 9,5

### Seabass ceviche F,S,G

Mango pearls, Lemon balm, tiger's milk,  
Lime leaf dressing - 13,5

G- Gluten, S- Soya, L- Lupin, C- Celery, D- Dairy,  
E- Eggs SD- Sulphur Dioxide, CR- Crustaceans,  
M- Molluscs, MS- Mustard, SS- Sesame, N- Nuts,  
P- Peanuts, F- Fish  
VE- Vegetarian, VG- Vegan

## Breads

### Jerusalem pita G,VG

Round flatbread with a pocket – 2

### Corn bread E,N,VE

Nigella seeds, fermented chilli,  
spring onions, coriander – 4,7

### Bread basket G,E,VE

Pita, Sourdough, Challah – 6,5

### Challah bread G,E,VE

House made toasted brioche – 4,5

## Large Plates

### Flat iron steak SD

Demi-glace, pearl onions,  
chimichurri, parsley oil – 24

### Glazed lamb shoulder G,D,SD

Burnt aubergine, yogurt, chilli butter, pita  
croutons – 24

### Smoked Aubergine S,SD,N,G,VG

Miso ponzu, brined cherry tomato,  
almonds, sumac oil – 17

### Torched Seabream F,D,SD,N

Seabream, macadamia tahini, grape  
salsa, preserved lemon yoghurt, grilled  
baby gem hearts - 24

## Sides

### Smoked Potatoes MS,E,SD,D,VE

Steamed, smoked, roasted, chives,  
aioli – 7,8

### Green crunch G,N,SD,S,VG

Rocket, parsley, spinach, red pepper,  
pita crunch, smoked almonds, lime tofu  
dressing – 8,5

## Sweets

### Pumpkin seeds ice cream VG,SS

Pumpkin seeds dukkah, mint oil – 7

### Mango Baklava G,D,N,E,VE

Mango custard, whipped Mascarpone,  
crispy filo, pistachios – 9,5

### Chocolate mousse S,G,D,VE

Home made milk gelato, miso caramel,  
kadaifi, lime zest – 9,5

All our foods is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. For those who suffer serious allergies, please speak with a manager for further information.

A discretionary service charge of 12.5% will be added to your bill.