

Menu

Bazaar Bread (vg) 4.5

Kermani Gluten-free Bread (vg) *Safflower, dried parsley & cumin seeds* 6

Nutshell Hummus (vg) *Pea & watercress, lemon tahini, preserved lemon & puffed quinoa* 8

Smokey Aubergine (v) *Caramelised feta, fried shallots, pomegranate, mint & walnut* 10

Beetroot Borani (v) *Salt-baked heritage beetroot, endives, feta mousse, turmeric, basil seeds* 11

Anjeer Salad (v) *Caramelized feta, fig jam, spiced pecans, saffron, butter lettuce & radicchio* 12.5

Mushroom Kotlet (v) *Mushroom croquettes, barberry & burnt onion yoghurt* 8

Kado Tart Tatin (v) *Spiced butternut squash tart tatin, whipped feta, hazelnut & cimi di rapa* 10.5/19

Qarch (vg) *Grilled oyster mushrooms skewer, advieh, tamarind glaze & sabzi pesto* 8

Halibut ba Mast *Yoghurt marinated halibut, quince and pear puree & saffron confit fennel* 24

Duck Shomali *Gressingham duck breast, burnt aubergine puree, red plum sauce & heritage carrot* 26

Lamb Khoresht Rivas *Robata grilled lamb rump, rhubarb puree & parsley and mint salsa* 27

Kofte Bademjan (vg) *Aubergine and celeriac kofte, heritage tomato & clementine* 21

Tahdig Chips (v) *Fried saffron potato cake & saffron yoghurt* 6.5

Broccolini ba Sir (vg) *Grilled broccolini, roasted chestnut, orange & black garlic* 7

Dessert

Bastani (v) *Lemon ice cream sandwich, sour cherry & pistachio* 10

Ranginak (v) *Toasted flour tart, dates, pistachio & spiced creme fraiche* 10.5

Chocolate ba Narenj (vg) *Chocolate ganache, puffed rice, rose & charred orange* 8

Anjeer Cheesecake (v) *Marinated baby figs, feta cheesecake, oat base, hazelnut & sumac* 8.5

(v) Vegetarian , (vg) Vegan

Please let your waiter know if you have any food allergies

We try our best to cater to all allergy requirement; however food is prepared in a common kitchen so there is a risk of cross contamination
VAT is included in prices. A discretionary optional 12.5% service charge will be added to your bill