

Taste of Nutshell Set Menu

£55 per person



Starters to Share

Bazaar Bread (vg)

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

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

Smokey Aubergine (v) *Caramelised feta, dried mint and pomegranate, green apple & walnut*

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

Middle Course

Scallop ba Kashk *Seared scallop, hazelnut, kashk & burnt onion puree*

Main Course *Choose one per guest from below*

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

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

Lamb Khoresht Rivas *Robata grilled lamb rump, rhubarb puree, crispy shallots & parsley & mint salsa*

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

Dessert *Choose one per guest from below*

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

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

Ranginak (v) *Toasted flour tart, dates, pistachio & spiced creme fraiche* **£2 Supplement**

The set menu is to be shared between a minimum of 2 guests and only available for the entire table

(v) Vegetarian, (vg) Vegan

Please let your waiter know if you have any food allergies

We try our best to cater to all allergy requirements; 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