

Set Lunch Menu

£29 per person

Shared between 2 guests, enjoyed in under
an hour

WOOD-FIRED POTATO BREAD (v*)
Truffle honey, chickpea miso butter

BLACK CHICKPEA HUMMUS (v*, gf)
British foraged mushrooms, 'herb tatbila'

HALLOUMI DOUGHNUTS (v)
Goat's curd, lemon, truffle honey

OUR SIGNATURE BASTURMA (gf)
Pickled guindillas, 'ezme' salsa

CHARCOAL ROASTED AUBERGINE (v*, gf)
Spiced lentil ragu, pine nuts

BATATA HARRA (v*, gf)
Crispy spiced potatoes & herbs

additional dishes.

GRILLED OCTOPUS (gf) 26
Spiced langoustine & chickpea ragu

SEA BASS FILLET (gf) 36
Mum's celeriac ragu, lemon oil, corn shoots

CHARCOAL SPICED BRICK-PRESSED CHICKEN (gf) 32
Corn-fed chicken, braised cabbage & leek, trimmings jus

DELICIA PUMPKIN (v*, gf) 12
Seeds dukkah, pomegranate glaze

LUNCH MENU

**Mediterranean cuisine
reimagined**

J.