

# *BRUNCH*

## *Cocktails*

All Cocktails £10 each or as a pitcher at £26

### FERGALICIOUS

*TALL, FRESH, LIGHT*

vodka, midori, elderflower cordial, cucumber, lemon & soda

### PUMP THAT JAM

*LONG, FRESH, FRUITY*

japanese whiskey, cointreau, lemon, port, honey,  
strawberry gazoz, lemonade

### BUTTER BUTT

*SHORT, CREAMY, SOUR*

belvedere, yuzushu, lime & lemon gazoz, butternut squash,  
thyme jam, apple juice

## *Mezze*

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### DAMASK OLIVES

preserved lemon, harissa, sumac (Vg)

| 4 |

### SALTY NUTS

cashew, peanuts, almonds, spiced maple (Vg)

| 5 |

### PITA BREAD

two homemade, freshly baked pita (Vg)

| 3.5 |

### SHAWARMA FRIES

chunky potatoes, preserved lemon aioli, twelve spice (V) (Vg)

| 6 |

### CHUNKY SALAD

sumac red onion, chillies, tomatoes, cucumber, soft herbs (Vg)

| 7 |

### LABNEH

strained greek yogurt, za'atar, olive oil, parsley (V)

| 7 |

### FIRE & HEAT

bonfire burnt tomatoes & Turkish chillies, coriander (Vg)

| 7 |

### TAHINI & HARISSA

tahini cream, harissa (Vg)

| 7 |

### SUMMER HUMMUS 'KATAN'

aubergine relish, amba, sumac, coriander, shallots (Vg)

| 7 |

### MINI MESS

blackened aubergine, oregano, tahini, pomegranate molasses, lychee (V)

| 7 |

# *Plates*

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## **HUMMUS BREAKFAST/ LAMB**

hummus, aubergine relish, soft boiled egg,  
coriander & chilli relish, cardamom, sumac, oil, pita (V)

| 15/17 |

## **SALT BAKED CELARIAC/ BRAISED LAMB SHOULDER SHAKSHUKA**

spiced tomato & roasted aubergine sauce/ jalapeno, preserved lemon,  
eggs, tahini, pickled chilli, chives, pita (V)

| 16/19 |

## **HARISSA & HAKE**

homemade brioche, hake tempura, harissa mayo, egg, lettuce, mustard pickle

| 19 |

## **SMASH & SHAWARMA SALMON**

shawarma cured salmon, avocado smash, marbled harissa cornbread,  
horseradish mayo, poached egg

| 19 |

## **POTATO & ONION PUFF**

fried onion, potato mash, boiled egg, blackened vegetables, tahini, spring onion (V)

| 17 |

## **BREAKFAST RIBS & RICE**

short rib, XO, crispy rice, fried egg

| 26 |

## **THE PERFECT SCHNITZEL**

turkey thigh, burnt chilli & sunflower seed mayo, fried egg

| 21 |

## **SCOTCHED FALAFEL**

chickpea, coriander, blue hen egg, yogurt tahini, tomato relish, lemon preserve (V)

| 12 |

## **PITA FRENCH TOAST**

golden sultanas (rum), blood orange curd, honey labneh,  
cherry compote, tempura banana (V)

| 15 |

# *Dessert*

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## **GRAMPS' CIGAR**

brick pastry, gianduja marquise, blood orange, kumquat,  
chocolate soil, smoked tuile (V)

| 9 |

## **STICKY TREAT**

medjool dates, black treacle, baharat chantilly, crumble (Vg)

| 9 |

## **BROKEN TRIFLE**

green pistachio sponge, rose milk malabi, pomegranate jelly (V)

| 9 |

12.5% optional service will be added to all bills, all of which is distributed amongst staff with no further deductions made.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of products served here. We understand the danger to those with allergies, please speak to a member of staff who will be happy to advise you.