

FOREPLAY

CURIOUS OYSTER 12
 malden oyster, tomato & chilli chutney, sumac cured shallots, raspberry vinegar
 SERVED WITH SMALL GLASS OF VUEVE CLICQUOT, YELLOW LABEL BRUT

No bubbles options:
SINGLE OYSTER 4.5
SIX OYSTER 22.5
DOZEN OYSTER 40.5

DAMASK OLIVES (VG) 5.5
 preserved lemon, harissa, sumac

SALTY NUTS (VG) 5.5
 cashew, peanuts, almonds, spiced maple

PITA CRISPS (VG) 6.5
 shawarma sea, herbs tahini

CHUNKY SALAD (VG) 9
 sumac red onion, chillies, tomatoes, cucumber, soft herbs

FRENAH LOAF (V) 11
 smoked maple glaze, sea salt, pine nut & mint pesto

PLATES

SUMMER HUMMUS (VG) 11
 aubergine relish, coriander & cardamom salsa, coriander, sumac

PANISSE DE TUNIS (V) 11
 chickpea cake, citrus mayo, green harissa

TATTIES & CREAM (V) 11
 smoked pink fur potato, sour cream, butternut, horseradish

TENDERSTEM & SHOOTS (VG) 12
 tenderstem broccoli, green bean, pea shoots, miso, pomegranate, sesame seeds

WOOD FIRED LEEKS (V) 14
 sweet potato dumplings, harissa butter emulsion, hazelnut, pumpkin dukkah

JERUSALEM (V) 17
 shawarma-rubbed Jerusalem artichoke, labneh, harissa & rose, coriander

SUMMER TOMATOES (V) 16
 heritage tomatoes, figs, mustard dressing, crispy pita, za'atar, leaves, sumac, rosary goats cheese

AUBERGINE MESS (VG) 18
 blackened aubergine, oregano, tahini, pomegranate molasses, lychee

SUNNY PRAWN TACO 18
 king prawn, harissa, mango, coriander, chilli, lemon aioli, tempura, radicchio, yemeni pancake

SQUID & BLACK 19
 deep fried squid, grapes, black garlic, chervil & pickled chillies

CEVICHE 19
 black bream, scotch bonnet, nectarines, red basil, za'atar crumb, buttermilk

SMOKIN MUSSELS 23
 fermented harissa, whisky, sumac, herbs

WHOLE ON THE COAL 52
 whole canoed sea bream, burnt sage, baby plum tomatoes, fennel

DUCK & PEACHES 12
 duck liver pate, peach compote, babka brioche, thyme

BRAISED LAMB HUMMUS 15
 lamb shoulder, apricots, coriander, cardamom, saffron, ras el hanout, almonds, pita

CRISPY, STICKY, CRUNCHY 21
 chicken oyster thigh, orange & harissa glaze, kimchi, burnt chilli aioli, hazelnuts, coriander

RIBS & RICE 21
 beef short rib, Kapara XO, kafir burn edge rice

TOMAHAWK 97
 1kg tomahawk steak, brown butter, oregano, red pepper & confit garlic

SHARING
 MENU
 £64 pp

FRENAH LOAF (V)
 smoked maple glaze, sea salt, pine nut & mint pesto

SUMMER HUMMUS (VG)
 aubergine relish, coriander & cardamom salsa, coriander, sumac

AUBERGINE MESS (VG)
 blackened aubergine, oregano, tahini, pomegranate molasses, lychee

CEVICHE
 black bream, scotch bonnet, nectarines, red basil, za'atar crumb, buttermilk

WHOLE ON THE COAL
 whole canoed sea bream, burnt sage, baby plum tomatoes, fennel

JERUSALEM (V)
 shawarma-rubbed Jerusalem artichoke, labneh, harissa & rose, coriander

TENDERSTEM & SHOOTS (VG)
 tenderstem broccoli, green bean, pea shoots, miso, pomegranate, sesame seeds

ULTIMATE
 SHARING
 MENU
 £84 pp

FRENAH LOAF (V)
 smoked maple glaze, sea salt, pine nut & mint pesto

SUMMER HUMMUS (VG)
 aubergine relish, coriander & cardamom salsa, coriander, sumac

PANISSE DE TUNIS (V)
 chickpea cake, citrus mayo, green harissa

SMOKIN MUSSELS
 fermented harissa, whisky, sumac, herbs

TOMAHAWK
 1kg tomahawk steak, brown butter, oregano, red pepper & confit garlic

JERUSALEM (V)
 shawarma-rubbed Jerusalem artichoke, labneh, harissa & rose, coriander

TENDERSTEM & SHOOTS (VG)
 tenderstem broccoli, green bean, pea shoots, miso, pomegranate, sesame seeds

VEGETARIAN/
 VEGAN
 SHARING
 MENU
 £64 pp

FRENAH LOAF (V)
 smoked maple glaze, sea salt, pine nut & mint pesto

SUMMER HUMMUS (VG)
 aubergine relish, coriander & cardamom salsa, coriander, sumac

AUBERGINE MESS (VG)
 blackened aubergine, oregano, tahini, pomegranate molasses, lychee

PANISSE DE TUNIS (V)
 chickpea cake, citrus mayo, green harissa

WOOD FIRED LEEKS (V)
 sweet potato dumplings, harissa butter emulsion, hazelnut, pumpkin dukkah

JERUSALEM (V)
 shawarma-rubbed Jerusalem artichoke, labneh, harissa & rose, coriander

TENDERSTEM & SHOOTS (VG)
 tenderstem broccoli, green bean, pea shoots, miso, pomegranate, sesame seeds

DESSERT FOR ALL SHARING MENU Choose one between two from the dessert options