

FOREPLAY	CURIOUS OYSTER 12 maldeen 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
	FRENAH LOAF (V) 11 smoked maple glaze, sea salt, pine nut & mint pesto
	PLATES
SUMMER TOMATOES (V/VG) 16 heritage tomatoes, figs, mustard dressing, crispy pita, leaves, sumac, ricotta	
TENDERSTEM & SHOOTS (VG) 12 tenderstem broccoli, green bean, pea shoots, miso, pomegranate, sesame seeds	
PANISSE DE TUNIS (V) 11 chickpea cake, citrus mayo, green harissa	
SUMMER HUMMUS (VG) 11 aubergine relish, coriander & cardamom salsa, coriander, sumac	
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	
AUBERGINE MESS (VG) 18 blackened aubergine, oregano, tahini, pomegranate molasses, lychee	
TATTIES & CREAM (V) 11 smoked pink fur potato, sour cream, butternut, horseradish	
SQUID & BLACK 19 deep fried squid, grapes, black garlic, chervil & pickled chillies	
SMOKIN MUSSELS 23 fermented harissa, whisky, sumac, herbs	
CEVICHE 19 black bream, scotch bonnet, nectarines, red basil, za'atar crumb, buttermilk	
WHOLE ON THE COAL 52 whole canoed sea bream, burnt sage, baby plum tomatoes, fennel	
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	
DESSERT	
GRAMPS' CIGAR (V) 12 brick pastry, gianduja marquise, blood orange, kumquat, chocolate soil, smoked tuile	
STICKY TREAT (VG) 12 medjool dates, black treacle, baharat chantilly, crumble	
BROKEN TRIFLE (V) 12 green pistachio sponge, rose milk malabi, pomegranate jelly	

**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