

CLASSICS SHARING MENU

KUBANEH, TAHINI, ZHOUG, SALSA, SMOKEY AUBERGINE v

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKES VG GF

COURGETTE TWO-WAYS, CRISPY SHALLOTS, LABNEH, BALSAMIC REDUCTION V GF

SEARED TUNA, PICKLED GINGER VINAIGRETTE, AVOCADO PUREE, BLACKBERRIES GF DF

BEEF & LAMB KOFTAS, PISTACHIO CREAM, BARBERRIES GF

BEEF SHAWARMA, HOUSE PICKLES, DATES, PINE NUTS, TAHINI, PITA DF
WHOLE CRISPY SEABASS, CHILLI-DATE MOLASSES, POMEGRANATE, HERBS GF DF
ROASTED CAULIFLOWER, LEMON CRÈME FRAICHE, POMEGRANATE MOLASSES V GF
CRISPY ROSEMARY POTATOES, GARLIC-INFUSED YOGHURT V GF

KADAYIF NEST, VANILLA CHEESECAKE CREAM, CARAMELISED PECANS v CHOCOLATE MOUSSE, OLIVE OIL, COFFEE & URFA CHILLI SHARDS v GF

VG - VEGAN & DF / V - VEGETARIAN / GF - GLUTEN FREE / DF - DAIRY FREE

OUR FOOD IS PREPARED IN A KITCHEN WHERE THERE ARE NUTS AND OTHER ALLERGENS.
PLEASE LET YOUR SERVER KNOW IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE