

delamina

TOWNHOUSE

TO BEGIN

WHIPPED CARAMELISED KALAMATA, CARAWAY THINS VG GF 8

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE VG GF 9.5

LEEK, FETA & SUNDRIED TOMATOES CROQUETTES V 8

KUBANEH, TAHINI, ZHOUG, SALSA, SMOKEY AUBERGINE V 13

MIX & MATCH

KOHLRABI CARPACCIO, FETA, PISTACHIOS V GF 9

HUMMUS, TOMATO ROE, SHIFKA PEPPERS, PITA VG 9

COURGETTE TWO-WAYS, CRISPY SHALLOTS, LABNEH, BALSAMIC REDUCTION V GF 12.5

ROASTED CAULIFLOWER, LEMON CRÈME FRAICHE, POMEGRANATE MOLASSES V GF 9 / 14 / 19

BURRATA BALAGAN DAILY SPECIAL

ARAK-CURED CHALK STREAM TROUT, QUINOA TABOULEH, FOAMED LABNEH GF 14.5

BEEF & LAMB KOFTAS, PISTACHIO CREAM, BARBERRIES GF 14

LARGER PLATES

GRILLED CHICKEN RAS-EL-HANOUT, ROASTED SWEET POTATO PUREE, SWEET POTATO STRINGS GF DF 23

BEEF SHAWARMA, HOUSE PICKLES, DATES, PINE NUTS, TAHINI, PITA DF 25

CHARCOAL-GRILLED LAMB, YELLOW CARROT PUREE, VINE LEAF CHIMICHURRI, SHALLOTS, DUKKAH GF DF 26.5

SEARED TUNA, PICKLED GINGER VINAIGRETTE, AVOCADO PUREE, BLACKBERRIES GF DF 26

WHOLE CRISPY SEABASS, CHILLI-DATE MOLASSES, POMEGRANATE, HERBS GF DF 26

ZA'ATAR TIGER PRAWNS, CHARRED SPRING ONIONS, CRISPY CAPERS & CAVOLO NERO, PAPRIKA AIOLI DF 24

HAKE CHERMOULA, GIANT COUSCOUS, ROASTED ARTICHOKE, DILL YOGHURT 27

GLAZED AUBERGINE & VEGETABLES HOTPOT, HARICOT BEANS, TAHINI, PUFFED BUCKWHEAT VG GF 15.5

ON THE SIDE

CRISPY ROSEMARY POTATOES, GARLIC-INFUSED YOGHURT V GF 7

CHARRED HISPI CABBAGE, PUMPKIN SEEDS & CHILLI DUKKAH VG GF 7.5

GEM LETTUCE, POMELO & BARBERRIES VINAIGRETTE VG GF 7.5

QUINOA TABOULEH VG GF 5

PRE-THEATRE MENU £27.5/32.5 (17:00-18:30)

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

DISCRETIONARY SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL AND IS FULLY SHARED BETWEEN THE TEAM