



3-COURSE SHARING MENU
£48 PER GUEST

STARTERS

HUMMUS, SLOW-COOKED CHICKPEAS, GRATED TOMATO, SHIFKA PEPPERS,
FLUFFY PITA

FETA, COURGETTE & CARROT FRITTERS, ORANGE PEEL REDUCTION

TABOULEH STYLE QUINOA, FRESH HERBS, CRANBERRIES, SWEET POTATO,
ROASTED ALMONDS, RAW TAHINI, BLACK GRAPE MOLASSES

MAINS

HOUSE SHAWARMA WITH DATES & PINE NUTS ON GRILLED PITA,
HOUSE PICKLES, VEGETABLES & HERBS, TAHINI

SALMON GLAZED & CHARCOAL ROASTED, MISO TAHINI, CAVOLO NERO

CHARRED CAULIFLOWER, LEMON-INFUSED CRÈME FRAICHE,
POMEGRANATE MOLASSES & SEEDS

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT

DESSERTS

CRUNCHY PRALINE, CHOCO-MOCCA MOUSSE, RAW CHOCOLATE TAHINI

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS



CLASSICS 4-COURSE SHARING MENU
£57 PER GUEST

NIBBLES

CARPACCIO OF GOLDEN BEETROOT, WHIPPED ROSARY GOATS CHEESE, PISTACHIOS
HUMMUS, SLOW-COOKED CHICKPEAS, GRATED TOMOTO, SHIFKA PEPPERS,
FLUFFY PITA

STARTERS

GRILLED COURGETTE TWO-WAYS, CRISPY ONIONS,
PINE KERNALS, LABNEH DRIZZLE
SEARED TUNA, PICKLED GINGER VINAIGRETTE, AVOCADO PUREE, BLACKBERRIES

MAINS

ANGUS BEEF KOFTAS, PURÉE OF CARAMELISED HERITAGE CARROTS,
CHARCOALED ONIONS, CRISPY CHICKPEAS
CHARCOAL GRILLED SPICED CHICKEN THIGH, ROASTED SWEET POTATO PUREE &
CRISPY STRINGS, CRUSHED BARBERRIES
SALMON GLAZED & CHARCOAL ROASTED, MISO TAHINI, CAVOLO NERO
CHARRED CAULIFLOWER, LEMON-INFUSED CRÈME FRAICHE,
POMEGRANATE MOLASSES & SEEDS
CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT

DESSERTS

CRUNCHY PRALINE, CHOCO-MOCCA MOUSSE, RAW CHOCOLATE TAHINI
KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS