

Our Summer set menu

Mezze selection for the table to share

Moroccan sourdough & Greek olive oil

Kalamata olives, pickles

Falafel & tahini

Apricot, pistachio & orange blossom tabule

Hummus with tatbilla & tahini

Potato and feta fritters with raw honey

Charred marinated courgettes, smoked labaneh

Baba ganoush - burnt aubergine dip, seeded lavoush

Roasted peach, almond tahini, smoked almonds

Then choose your grill and dessert £34.5 per person

Honey — & — Smoke

Middle Eastern Grill

Small plates

Warm goats cheese, fresh borlotti beans, san Marzano tomato 8.5

Cured bass, melon, green chilli oil, tarragon & poppy seeds 9.5

Crispy potatoes, basil & lemon dressing, labaneh 7.5

Vine leaves stuffed with herbed rice, grapes & leeks, goats' yogurt 8.5

Grills

Charred octopus, corn & potato salad, smoked paprika 17.5

Grilled prawns with watermelon, warm feta & chilli 17.5

Whole seabass with wild oregano & lemon, confit tomato sauce 17.5

Roasted pepper dolma, filled with vine leaves, manouri, herbs & pine nuts 15.5

Cauliflower shawarma, tahini, caramelized onions & crispy pitta 15.5

Chicken fattah – pomegranate roasted chicken with parsley & sumac salad 15.5

Chicken joojah with roasted apricot, saffron yogurt & nigella seeds 15.5

Lamb chops marinated in BBQ tahini, sour cherry sauce, freekeh 17.5

Lamb kebab, roasted Romano peppers, tomatoes, red onions & goats' yogurt 15.5

Beef shish with aubergine zaalouk, marinated aubergine & wild baby leaves 18.5

Extras

Bread 2/olives & pickles 2.5/green leaves 4.5

Allergy info – let us know if you have any allergies. All our food may contain nuts
A discretionary service charge of 12.5% will be added to your bill.