Honey — & — Smoke

Middle Eastern Grill

Party menu – for groups of 12 or more £40 per person – preordering and prepayment required

Mezze for the table to share

Baba ganoush w seeded lavoush/Falafel & tahini/ Tomato & pomegranate tabule Hummus with tatbilla & tahini/ Charred marinated courgettes, smoked labaneh Sweet potato in embers, almond tahini, date honey & spring onions Cauliflower florets with homemade amba & tahini/Kalamata olives, pickles Moroccan sourdough & Greek olive oil

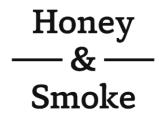
Platters of 3 mains to share, chosen from the following...

Whole seabass filled with tarragon & fennel. Blood orange, fennel & chili salad Charred marinated octopus with lentil meshwiya
Cornish Hake kofta with lemons & herbs, matbucha
Half a Poussin, preserved lemon, mint & yogurt
Lamb kofta in the style of Adana, gigandes beans & goats yogurt
BBQ duck on sorrel & sumac flatbread, tomato, saffron & sesame sauce, toum
Hamama – pigeon with sweet onion, pine nuts & sultanas, as they do in
'Philadelphia' restaurant, East Jerusalem
Roasted pepper dolma, filled with manouri & herbs, pine nuts & lime dressing
Grilled spring greens, fried artichoke hearts, pistachio sauce, new olive oil & lime

Dessert

Chosen from the dessert menu

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 on the night.



Middle Eastern Grill

Party menu – for groups of 12 or more £34.5 per person – choose mains on night

Mezze for the table to share

Baba ganoush w seeded lavoush/Falafel & tahini/ Tomato & pomegranate tabule Hummus with tatbilla & tahini/ Charred marinated courgettes, smoked labaneh Sweet potato in embers, almond tahini, date honey & spring onions Cauliflower florets with homemade amba & tahini/Kalamata olives, pickles Moroccan sourdough & Greek olive oil

Each choose your main from...

Cornish Hake kofta with lemons & herbs, matbucha Half a Poussin, preserved lemon, mint & yogurt Lamb kofta in the style of Adana, gigandes beans & goats yogurt Roasted Romano peppers stuffed with manouri & vine leaves, with pine nut vinaigrette

Dessert

Chosen from the dessert menu

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 on the night.