

Snacks & Dips

Taramasalata. Whipped Cod's Roe, Breadcrumbs, Olive Oil. **4.5**

Fava Hummus. Tahini, Lemon Juice, Garlic, Olive Oil. **4.5** (VE, GF)

Beetroot Borani. Nigella Seeds, Olive Oil. **4.5** (VE, GF)

Add to your dips. Flatbread with Veysel Olive Oil & Za'atar. **4** (VE) **Crudites.** **3** (VE/GF)

Nocellara Olives. **4.5** (VE, GF)

Valencian Almonds. **4.5** (VE, GF)

House Pickles. **4.5** (VE, GF)

Breads

'Lahmucan' Spiced Lamb Flatbread. Parsley Salad, Sumac Onions. **8**

Roasted Squash Flatbread. Whipped Goat's Cheese, Toasted Pine Nuts. **11** (V)

Grilled Aubergine Pidé. San Marzano Tomato, Oregano, Parsley Salad, Pomegranate. **11** (VE)

Fried Chicken Bun. Quince Hot Sauce, Beetroot Slaw. **11**

Battered Monkfish Bun. Salted Cabbage, Yoghurt Tartare Sauce & pickled fennel. **12**

Lunch Plates

Lamb Kofta. Buckwheat, Sumac Onions & Garlic Yoghurt. **12** (GF)

'Maakouda' Potato Cake. Harissa & Tomato Sauce, Fried Egg. **10** (V)

'Mercimek Carbasi' Spiced Lentil Soup. Harissa Butter, Fresh Parsley. **6.5** (V/VE)

Baked Eggs. Spinach, Leeks & White beans. **9.5** (V)

Granary Grain Bowl. Quinoa & Market Vegetables. **10** (V)

Add to your bowl...

Smoked Salmon - 5

Merguez Sausage - 5

Soft-Boiled Egg - 3

Grilled Chicken - 4

Roast Squash - 4

On The Side

Crispy Potatoes. Triple cooked potatoes, Oregano, Ras El Hanout. **5** (V, GF)

Charred Purple Sprouting Broccoli. Tahini Dressing, Black Onion Seeds. **4.5** (V, GF)

Winter Leaf Salad. Blood Orange & Pickled Fennel. **4.5** (VE, GF)

Plain Flatbread. **4** (VG)

Key V: Vegetarian, VE: Vegan, GF: No Wheat Gluten

Allergens If you have any allergies or dietary requests, please inform your waiter who will assist you

Optional Service Charge 12.5% is added to your bill, all tips are distributed 100% to the team