

# The **GRANARY**

Lunch Menu

Monday - Saturday 12pm - 4pm

## 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 Carbası' 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