

Dips

The Granary Flatbread. Veysel Olive Oil & Za'atar. **3** (VE)

Ezme. Roasted Blend of Tomatoes & Peppers, Crudités. **4.5** (VE, GF)

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

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

Flatbreads & Buns

Freshly baked at
400 degrees using
our own blend of
Shipton Mill flours

"Lahmacun" Spiced Lamb Flatbread. Parsley Salad, Sumac Onions. **8**

Grilled Aubergine Pidé. San Marzano Tomato, Oregano, Spring Leaves, Pomegranate. **11** (VE)

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

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

Lunch Plates

"Hortosoupa" Bean Broth. Greek Bean Vegetable Broth. **6.5** (VE, GF)

Baked Eggs. Spinach, Leeks, White Beans, Flatbread. **10** (V)

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

Lamb Kofta. Buckwheat, Sumac Onions & Garlic Yoghurt. **14** (GF)

Steak Frites. Persian Butter. **15** (GF)

Grilled Half Chicken. Coffee Rub, Beetroot Slaw, Spiced Raisin Sauce. **20** (GF)

Roasted Romanesco. Caponata, Salsa Ayada, Fresh Herbs. **17** (V, GF)

The Granary Grain Bowl. Quinoa, Seasonal Market Vegetables, Spring Leaves, Hummus. **10** (VE, GF)

Add to your bowl...

Smoked Salmon **3.5** (GF) Merguez Sausage **3** (GF) Soft-Boiled Egg **3** (GF, V)

Grilled Chicken **4** (GF) Roast Squash **4** (GF, VE) Fried Chicken - **5** (GF)

Sides

Crispy Potatoes. Triple cooked potatoes, Oregano, Ras El Hanout. **4.5** (VE, GF)

Charred Cabbage. Chermoula Butter, Black Onion Seeds. **4.5** (V, GF)

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

Plain Flatbread. **4** (VE)

House Pickles. Fennel, Carrot, Cucumber, Veysel Olive Oil. **4.5** (VE, GF)

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