

The GRANARY

A la Carte Menu
Tuesday - Friday 5pm – Close
Saturday - Sunday 1pm - Close

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)

Starters

“Hortosoupa” Bean Broth. Greek inspired Bean & Vegetable Broth. **6.5** (VE, GF)

Seared Halloumi. Spring Tomatoes, Black Olive Caramel, Herb Salad. **8** (V, GF)

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

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

Lamb Kofta. Confit Garlic Yoghurt, Sumac Onion, Fresh Herbs. **8** (GF)

Fried Chicken. Quince Hot Sauce, Lemon. **9.5** (GF)

Gambas. Prawns, Turkish Butter, Parsley, Lemon Wedge. **12.5** (GF)

Mains

Salt Baked Celeriac Steak. Onion Purée, Roasted Chicory, Buckwheat Za'atar. **16** (VE, GF)

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

Flame Grilled Flat Iron. Pedro Ximinez Sauce, Pickled Grapes. **24** (GF)

Lamb Leg Shawarma. Braised Buckwheat, Preserved Lemon,, Seasonal Leaves. **25** (GF)

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

Market Fish. Massaman Sauce, Seasonal Greens, Pickled Carrot, Curry Leaf Oil. **22** (GF)

Feasting Specials

*Cooked Over Fire
Designed to be shared
between 2/3 people*

Spiced Grilled Chicken. Spiced Raisin Sauce. **48**

Slow Roasted Persian Lamb. Garlic Yogurt. **52**

Grilled Celeriac Steak. Onion Sauce. **35** (VE)

All served with roasted root vegetables, quinoa tabbouleh, herb salad, house pickles & flatbreads

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 Leaves. Blood Orange & Pickled Fennel. **4.5** (VE, GF)

Plain Flatbread. **4** (VE)

House Pickles. Fennel, Carrot, Cabbage, 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