

LUNCH



BRUNCH

Eggs Your Way V/NGO	16
poached, scrambled or fried eggs, Turkish bread	
House Granola V	17
stone fruit, almonds, yoghurt, honey	
Eggs Benedict V	24
house-made pita, spinach, poached eggs, sumac hollandaise	
Avocado Toast V/NGO	24
smashed avocado, poached eggs, labneh, dukkah, Turkish bread	
ADD bacon +8 hot-smoked salmon +10 halloumi +8	

SNACKS

Creamy Hummus VG	17
crispy chickpeas, sumac onions, pita chips	
Pumpkin Arancini V	20
butternut pumpkin, sage, mozzarella, parmesan, lemon mayo	
Pulled Lamb Bruschetta NGO	24
muhammara, pomegranate molasses, pomegranate seeds, candied walnuts, Turkish bread	
Hot-Smoked Salmon Bruschetta NGO	24
pickled fennel, dill lemon ricotta, Turkish bread	
Aubergine Bruschetta V/NGO	24
smoked aubergine purée, grilled aubergine, fresh mint, Turkish bread	
Za'atar Chicken Bites NGA	23
orange & honey glazed fried chicken, za'atar spice, garlic toum	
Popcorn Prawns	24.5
preserved lemon, harissa sour cream	
Spiced Fries VG	13
harissa mayo	

V - vegetarian / VO - vegetarian optional / VG - vegan
VGO - vegan optional / NGA - no gluten added / NGO - no gluten optional
DF - dairy free / DFO - dairy free optional

We try our best, but our kitchen is not completely free of gluten.
Please speak to your server if you have any concerns.
+2% surcharge on all credit card and contactless debit payments.

MAINS

Slow-Cooked Lamb Pita NGO	18
hummus, tabbouleh, sumac onions, garlic yoghurt	
SWAP lamb for halloumi	
ADD fries +6	
Harissa Chicken Bap NGO	18
pickled fennel, cucumber, soft bap	
SWAP chicken for halloumi	
ADD fries +6	
Fish & Chips DF	32
beer-battered fish, fries, celeriac rémoulade, grilled lemon	
Za'atar Beef Burger NGO	30
za'atar spiced beef patty, grilled halloumi, rocket, garlic toum, house pickles, brioche bun, spiced fries	

SALADS

Freekeh Tabbouleh Bowl V/VGO	21
carrots, broccoli, crispy chickpeas, sumac onions, fresh herbs, za'atar labneh, tahini & orange dressing	
Cannellini Bean Bowl V/VGO/NGA	22
roasted cauliflower, green peas, salad greens, pickled fennel, za'atar labneh, herbs, lemon	
Mediterranean Salad V/VGO	18
lettuce, rocket, cucumber, cherry tomatoes, red radish, olives, mint, parsley, feta, pomegranate, lemon-sumac dressing	
ADD halloumi +8 hot-smoked salmon +10 pulled lamb +8 harissa grilled chicken +8	

DESSERT

Fondant Au Chocolat V	16
crème anglaise, chocolate sauce, vanilla ice cream	
Espresso Crème Caramel V	16
charred orange segment, chocolate soil, candied walnut	
Cheesecake V	16
berry compote, mascarpone, dried berry, mint leaves	