



Small Plates

APPETIZERS & DIPS

- Hummus Pesto (VE) (GF)** 4.5
Home-made hummus topped with basil pesto.
- Whipped Feta (V) (GF)** 5.5
Topped with toasted hazelnuts and Za'tar dressing.
- Beetroot Dip with Dukkha (VE) (GF)** 5.5
With pomegranate, dill and extra virgin olive oil.
- Pan-fried Halloumi (V) (GF)** 6
With preserved lemon and salsa verde.
- Chicken Rolls** 5.5
Spicy chicken wrapped in filo pastry, served with sweet chili dip and spring onions.
- Turkish Sausage (GF)** 5.5
Honey glazed sausage with honey Dejon mustard.

VEGETARIAN

- ROASTED HISPI CABBAGE (VE) (GF)** 6
With aioli, miso and sesame seed.
- BLACK LENTILS (VE) (GF)** 5.5
With barbarian spices and shatta sauce.
- Garlic Mushroom (V)** 5.5
Sautéed in a creamy white wine sauce.
- Crispy Potatoes (V)** 5
Triple cooked and served with garlic aioli.

MEAT

- Fried Chicken** 8.5
Served with mint yogurt, dill pickles and coriander.
- Lamb Shawarma (GF)** 9.5
Shredded roasted lamb, served with yogurt.
- Meatballs (GF)** 6
Cooked and served in tomato frito sauce.
- Rump Steak** 12
Served with shoestring potatoes and peppercorn sauce.
- Chicken Olive Tagine** 9
cooked in Moroccan style tomato sauce and served with preserved lemon dressing and toasted bread
- Beef Tagine** 10
With mushrooms, parsley. Cooked in red wine dew and served with toasted bread.



FISH & SHELLFISH

- Squid** 6.5
Salt & pepper squid served with dill aioli.
- King Prawn (GF)** 8.5
Served with Lime and Chilli Butter
- Grilled Seabass (GF)** 8.5
with tomato, green chilli ezme and olive oil

SIDES

- Flatbread (VE)** 2.95
- Chips (VE)** 2.5
- Olives & Pickled Chillies (VE) (GF)** 2.85

DESSERTS

- Sticky Toffee Pudding (V) (GF)** 5.5
Toffee sauce and Madagascan vanilla ice cream
- Cheesecake (V)** 5.5
Baked chocolate cheesecake and butter biscuits
- Affogato (V)** 6
Maple-amaretto, vanilla ice cream and biscotti
- Sorbet (VE)** 5
Ask a member of staff about today's flavour

