MENU

Snacks to Share

Goat's Curd Labneh (v)(n)(g) £7.50

pistachio and olive tapenade, za'ater spiced flat bread

Spiced up 'Pâté de Campagne' (g) £7.25

smoked paprika flavoured country style terrine, guendillas chilli and apple chutney

Artisan Cheese Plate (n) £10.00

lemon-mint olives and pickled celery

Starters

Curried Chickpea, Cauliflower & Mango Salad (v)(n)(g) £9.00

chilli and lemongrass dressing

Prawn, Crab & Cucumber Salad (g) £12.75

fresh crab, yuzu, mint and orange dressing

Seabream Ceviche, vocado & Chilli £9.50

classic ceviche way kosho and bint of green chilli

Mackere Bouillabaisse (E) £9.00

chorize and saffron potatoes

Middle Eastern Beer Tartare (n)(g) £10/50

seasoned beef, smoked aubergine, tahini dressing and almond flakes

Bistmai Vadou van

Grilled Butternuth Softasts (p) (n) (e) £16.95

Vadouvan granola and quinoa pilaf

Pan-fried Cod £20.50

Indian ratatouille tomato and corriander chutney

Scotch Bonnet & Fermented Garlic BBQ Seabream £18.50

herby fennel and orange salad

Olive Marinated Grilled Lamb Chops (n) £21.50

black garlic glazed aubergine

Poussin with Organic Sprout Salad £18.00

whole corn-fed baby chicken, sage and yoghurt marinade

Sides

Home-made Rosemary & Garlic Chips (v) £4.75

Green Cabbage Slaw (v) £4.25

Vadouvan Spiced Couscous, Raisins & Pine nuts (v)(n)(g) £4.75