

APERITIF

CRAN-BUBBLES 12

st. germain, cranberries
& orange blossom gazoz,
peychaud's bitters & prosecco

TEQUILA ME SOFTLY 14

cazadores blanco, pataka
ginger liqueur, pomegranate
gazoz, lime

HONEY, IM HOME! 15

bombay sapphire,
chambord, pear puree,
lemon, honey, ginger ale

ROSEMARY'S RAM 16

lamb fat wash hatozaki
whiskey, montenegro,
vermouth, orange,
rosemary oil

NIBBLES

TWISTED BAGEL 5.5

Malt syrup, tea, za'atar,
smoked clementine
butter, dukkah (V)

BALA BAYA PITA 3.5

Two homemade,
freshly baked pita (Vg)

LEVANTINE OLIVE MIX 4.5

Harissa marinated
mixed olives (Vg)

FETA & APRICOT 4.5

Macerated apricots,
saffron, oregano (V)

NAUGHTY NUTS 4.5

Shawarma & maple
roasted mix of almonds,
cashews & hazelnuts
(Vg)

SHARING PLATES 3 Dishes Per Person Recommended

VEGETABLES

SPICED PUMPKIN HUMMUS (VG) / SHORT RIB HUMMUS 9/13

Pumpkin jam, spiced rib stew, harissa, coriander, homemade pita

CHUNKY SALAD (VG) 9

Pickled red onions, chillies, tomatoes, cucumber, soft herbs

AUBERGINE MESS (VG) 13

Blackened aubergine, oregano, tahini, pomegranate molasses, lychee

MOROCCAN CARROTS (VG) 12

Heritage carrots, orange & shawarma glaze, herb tahini, pumpkin dukkah

CHARRED SALAD (V) 11

Radicchio, baby gem, kumquat, kholrabi, pecorino, almond pangrattato

CAULIFLOWER STEAK CRUMBLE (V) 13

Fried cauliflower, pomegranate syrup, smoked parmesan crumble, lime yoghurt, parsley

FIRE GRILLED CABBAGE (V) 15

Hispi cabbage, bonfire peppers, almonds, rosary goat's cheese, pumpkin granola

POTATO & CHILLI GRATIN 10

Yukon gold, gruyere, turkish chillies, green harissa, pancetta

MUSHROOM WELLINGTON (V) 26

Miso pancake, portobello, taleggio, green peppercorns, herbs

SEA

SMOKEY SALMON 16

Maple cured, smoked salt, buttermilk, fennel, pear, roe, cress

PRAWN BAKLAVA 24

King prawns, kadaif, bitter lime syrup, lime cream, persian lime, nori dust, pistachios, rose

FISH & FENNEL 52

Canoed whole sea bass, burnt sage, fennel & picked herbs, vine tomatoes, butter & arak

MEAT

TUNISIAN TARTARE 18

Beef fillet tartare, harissa, mustard mayo, oregano

CRISPY, STICKY, CRUNCHY 18

Marinated chicken thigh, orange glaze, harissa kimchi, preserved lemon aioli, coriander

BEEF RIB DOUGHNUTS 19

Massaman, coconut tahini, pickled chilli, coriander

KEBAB DUMPLINGS 19

Lamb forequarter, date jus, shawarma spice, semolina, garlic yoghurt, buttered pine nuts

PICANHA & REDCURRANT 52

Red currant glaze, cumin, pumpkin, madeira, mohlgriabieh, jus



BALA BAYA Comes from the Ladino language and translated as "The Matriarch". The word Bala Baya is an admiration of a woman's strength and love. **It's an ode to all mothers.**

12.5 % optional service will be added to all bills, all of which is distributed amongst staff with no further deductions. Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of products served here. We understand the danger to those with allergies, please speak to a member of staff who will be happy to advise you.

SHARING MENU

(min. 2 people)

START

SPICED PUMPKIN HUMMUS (VG)

AUBERGINE MESS (V)

CLASSIC

£60PP

SMOKEY SALMON

PICANHA & CURRANT

POTATO & CHILLI GRATIN

CHARRED SALAD

MAROCCAN CARROTS

VEGETARIAN

£45PP

MUSHROOM WELLINGTON

POTATO & CHILLI GRATIN

CHARRED SALAD

MAROCCAN CARROTS

THE FINALE

CHOCOLATE DELIGHT

MIDNIGHT MALABI