



LE COMPTOIR

SHARING SET MENU

STARTERS

hot & cold mezze

selection of our finest dishes served with traditional flatbread

MAINS

mixed grill

skewers of shish tawouk, lamb shish & lamb kofte

chicken tagine

slow cooked in a traditional clay pot with moroccan flavours, olives & preserved lemon

lamb tagine

slow cooked in a traditional clay pot with moroccan spices, almonds & prunes

vermicelli rice

traditional flatbread

DESSERT

fresh moroccan mint tea & middle eastern pastries

2 COURSE | 3 COURSE
17.95 | 19.95

COLD MEZZE

taziki (g)(v) 4.25

strained yoghurt with crushed mint & finely cut cucumbers

hummous (g)(d)(v)(vg) 4.95

smooth rich chickpea purée made with tahina, olive oil & lemon juice

fatoush (d)(v)(vg) 4.95

lettuce, cucumber, peppers, tomatoes, toasted bread & sumac with virgin moroccan olive oil & fresh lemon juice

tabbouleh (d)(v)(vg) 4.95

finely cut parsley, tomato, onion, crushed wheat with a lemon & olive oil dressing

baba ganoush (g)(d)(v)(vg) 4.95

smoked aubergine blended with tahina & lemon juice

all mezze dips served with toasted wholemeal flatbread. for a gluten free option try our...

cucumber dipping batons 1.95

HOT MEZZE

soup of the day 3.95

chef's seasonal soup of the day

foul madamas (g)(d)(v)(vg) 4.95

cooked crushed broadbeans with extra virgin olive oil & tahina

falafel (g)(d)(v)(vg) 4.95

made with crushed chickpeas, broadbeans, coriander, dill, garlic & peppers

grilled haloumi steak (g)(v) 4.95

grilled haloumi cheese steak drizzled with olive oil

batata harra (g)(d)(v)(vg) 4.95

diced potatoes sautéed with peppers, coriander & lebanese spices

zaalock (g)(d)(v)(vg) 4.95

puréed aubergine cooked with tomatoes & traditional moroccan spices

kibbeh (g)(d) 5.50

seasoned minced lamb, pine nuts & onion coated in cracked bulgar wheat

cheese briwat (g)(d)(v) 5.50

moroccan pastry parcels filled with spinach & a blend of feta and cream cheese

sweet potato falafel (g)(d)(v)(vg) 5.50

croquettes of sweet potato & chick peas served with a taziki dip (v) or tahini (vg)

courgette & sweet pepper

makali (g)(d)(v)(vg) 5.50

goujons of courgettes & peppers coated with moroccan spices & ground chickpeas

calamari (d) 5.50

lightly seasoned with paprika, chilli and fresh herbs served with a wedge of lemon & home made garlic sauce

king prawns (d) 5.50

king prawns coated with seasoned breadcrumbs served with harissa

hummous awarma (g)(d) 5.50

smooth rich chickpea purée made with tahina, olive oil & lemon juice, topped with grilled lamb

chicken pastilla (d) 6.95

traditional dish of fez, which combines the flavours of chicken and almonds in a crunchy light pastry dusted with cinnamon and powdered sugar

merguez (g)(d) 6.95

north african sausages gently cooked in a tomato & roast pepper sauce

lamb chops (g)(d) 6.95

tender lamb chops seasoned with lebanese spices



LE COMPTOIR

BRUNCH SET MENU

STARTERS

mini mezze selection
served with traditional flatbread

MAINS

your choice of
any big plates

DESSERT

fresh moroccan
mint tea & chef's
dessert special

2 COURSE £19.95

3 COURSE £21.95

all served with our
house mimosa cocktail
*juicy & light prosecco topped with
orange juice & fresh pomegranate.*

special of the day 12.95

soup of the day 3.95
chef's seasonal soup of the day

SMALL PLATES

£4.95 each or any 5 for £22.95

hummous (g)(v)(v)(v)
*smooth rich chickpea purée made with tahini, olive oil &
lemon juice*

ayo hummous (g)(v)(v)(v)
*Soft ripe avocado gently blended with chickpeas, tahini &
lemon juice*

tabbouleh (g)(v)(v)(v)
*finely cut parsley, tomato, onion, crushed wheat with a
lemon & olive oil dressing*

baba ganoush (g)(v)(v)(v)
smoked aubergine blended with tahini & lemon juice

falafel (p)(v)(g)(v)(v)(v)
*made with crushed chickpeas, broadbeans, coriander, dill,
garlic & peppers*

cheese briwat (p)(v)(v)
*moroccan pastry parcels filled with spinach & a blend of
feta and cream cheese*

grilled haloumi steak (g)(v)
grilled haloumi cheese steak drizzled with olive oil

zaalock (g)(v)(v)(v)
*pan-fried aubergine cooked with tomatoes & traditional
moroccan spices*

merguez (g)(v)
*north african sausages gently cooked in a tomato & roast
pepper sauce*

batata harra (g)(v)(v)(v)
diced potatoes, sautéed with peppers, coriander & lebanese spices

courgette & sweet pepper
makali (g)(v)(v)
*goujons of courgettes & peppers coated with moroccan spices
& ground chickpeas*

calamari (v)
*lightly seasoned with paprika, chilli and fresh herbs served
with a wedge of lemon & home made garlic sauce*

smoked salmon (v)
fresh smoked salmon on a bed of rocket salad

BIG PLATES

avocado on toast 8.50
*smashed avocado with chilli flakes, pomegranate molasses
& poached egg*

moroccan spinach ghife 8.95
*traditional pan made bread filled with a combination of
spinach and feta cheese*

haloumi cheese arayes 8.95
*toasted lebanese flatbread filled with haloumi cheese &
zaatar, served with a rocket & spinach salad*

moroccan omelette 8.95
with toast/bread

scrambled eggs &
smoked salmon 8.95

the lebanese vegan (v) 9.50
falafel, batata harra, feta madamas, sautéed spinach, ghife

vegetarian 9.50
*eggs any style, moroccan ghife bread, batata harra &
grilled haloumi with sautéed spinach*

the full moroccan 9.95
*merguez sausages, moroccan ghife bread, eggs any style,
sauteed spinach*

shakshouka with eggs 8.95
moroccan style shakshouka cooked with eggs

moroccan pancakes 8.95
*made with semolina and drenched with honey, blueberries
or berries & nuts*

buttermilk pancakes 8.95
maple, berries, bananas, cinnamon

falafel and haloumi salad 9.50
*falafel & grilled haloumi on a bed of mixed leaf, vine-ripened
tomato, cucumbers & olives with a pomegranate dressing*

brunch burger 10.95
please ask for today's selection, served with rice or fries.

brunch grill 12.95
*skewers of shish tawouk, lamb shish, lamb chops &
kfte served with your choice of rice or fries.*

moroccan sunday roast 12.95
*(served all weekend) baby chicken marinated in a traditional
herbs & spices, with caramelised onions, sautéed potatoes
& yorkshire pudding.*

paella (ask for today's selection) 12.95
*a dish found in the north of morocco close to the borders of
the spanish town curia. slow cooked with saffron, rosemary,
moroccan spices and vegetables & spanish bathia rice.*

vegetable tagine (g)(v)(v)(v) 9.95
*a herber dish from north africa, slow cooked in a traditional
clay pot, served with bread*

chicken & preserved lemon
tagine (g)(v) 11.95
slow cooked chicken, potato, green olives & preserved lemon

lamb & caramelised prune
tagine (g)(v) 12.95
tender pieces of lamb with prunes & toasted almonds

kofte and egg 12.95
*minced lamb meatballs cooked in a fragrant moroccan
tomato sauce with eggs and cumin.*

traditional moroccan cous cous
(g)(v)(v)(v) 12.50
*a combination of mixed root vegetables, caramelised onions
& a rich broth*

vegetable 10.95

chicken 12.50

lamb 12.95

cous cous royale (v) 13.95
*chicken, lamb & kfte, served with steamed cous cous
& vegetables*

LITTLE PLATES for children under 12

mezze plate 5.95
hummous, falafel, chips and cucumber sticks

lamb kofte 5.95
served with rice or chips

grilled chicken strips 5.95
served with rice or chips

mini falafel or chicken wrap 5.95

ENJOY THREE GLASSES OF PROSECCO MIMOSA TO ENJOY BETWEEN
FRIENDS OR HAVE ONE SERVED WITH EACH COURSE £9.95