

Tila

DINNER

To start

Griddle bread (vg)	2	Green hummus (vg)	3
Nocerella olives (vg)	3	Whipped feta, black sesame (v)	3
Aubergine & tehina (vg)	3	Muhammara (vg)	3
House smoked salmon, labneh, cucumber & crispbread			9
Slow-cooked pork belly croquettes, spicy mayo			7
Merguez in filo, whipped feta & harissa			7

Fire

Baharat pumpkin, girolles, walnuts, spiced tehina (vg)	12
Whole seabream, spiced chilli oil, chermoula	16
Pomegranate glazed salmon, spring onion	13
Spiced chicken, tehina & corn aioli	13
Dry aged beef rump, coffee, tropea onions, burnt leek hollandaise	15
Pork neck, wild thyme honey, hazelnut dukka	13

Slow cooked

Slow-cooked lamb shoulder 'shawarma', sumac yogurt	16
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Large

600g bone-in Shorthorn Sirloin, grilled over charcoal, chilli & cumin butter	45
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To go with

Griddle bread (vg)	2
Winter leaves, orange, pomegranate, pine nuts (vg)	4
Crispy brussel sprouts, soy & orange (vg)	4
Charred hispi cabbage, n'duja butter & crispy shallots	4
Harissa potatoes, aioli (v)	4
Fries, rosemary (vg)	4

Sweet

Miso custard French toast, caramel, vanilla ice cream (v)	8
Fig & chocolate Christmas pudding, rose & almond custard (v)	7
Pistachio cake, orange & rose chantilly (v)	6
Sorbet <i>mango, strawberry & lemon</i>	2 per scoop

Please ask if you require any information regarding allergens or intolerances. We do our best to adapt our dishes to dietary needs & restrictions

An optional 12.5% service charge will be added to the bill.