



TO START

<i>Griddle bread (vg)</i> 2	<i>Green hummus (vg)</i> 3
<i>Muhammara (vg)</i> 3	<i>Aubergine tehina (vg)</i> 3
<i>Whipped feta, black sesame (v)</i> 3	<i>Nocellara olives (vg)</i> 3

SMALL

<i>Spiced cauliflower & spinach fritters, sumac yoghurt (v)</i> 7
<i>House smoked salmon, crème fraiche, cucumber, chive, crispbread</i> 9
<i>Merguez in filo, whipped feta, harissa</i> 8

BRUNCH

<i>Coconut yoghurt, berries, sesame peanut butter granola, date molasses, rose (vg)</i> 6
<i>Sweet potato chickpea hash, tehina, coriander, pistachio (vg)</i> 10
<i>Sauteed tomatoes on toast, goats curd, garlic, chilli, crispy shallots (v)</i> 9
<i>Merguez hash, tomato, fried egg, new potatoes, harissa, griddle bread</i> 12
<i>Hangover kebab, bacon, fried egg, feta, harissa, avocado</i> 12
<i>Smoked salmon, griddle bread, whipped feta, poached eggs, chives</i> 13

FIRE

Available from 1pm

<i>Aubergine, black garlic tehina, chilli, pine nuts (vg)</i> 10
<i>Torched mackerel, butter beans, chilli, pistachio granola, herb oil</i> 13
<i>Beef shortrib, tomato & harissa relish</i> 13
<i>Spiced chicken, tehina, corn aioli</i> 13

TO GO WITH

<i>Griddle bread (vg)</i> 2
<i>Spring vegetable salad, mustard & pomegranate dressing (vg)</i> 4
<i>Sprouting quinoa, tomato, pepper & orange (vg)</i> 4
<i>Grilled broccoli, chilli, cumin, brown shrimp</i> 4
<i>Fries, rosemary salt (vg)</i> 4

TO FINISH

<i>Chocolate cheesecake, coconut, date molasses (vg)</i> 7
<i>Miso custard French toast, caramel, vanilla ice cream (v)</i> 8
<i>Affogato</i> 5
<i>Sorbet (per scoop) mango / strawberry / lemon</i> 2

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

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