



## 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 &amp; 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>Grilled Skate, pistachio crust, capers, chilli, butter sauce</i>   15
<i>Beef shortrib, tomato &amp; 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 &amp; pomegranate dressing (vg)</i>   4
<i>Sprouting quinoa, tomato, pepper &amp; 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.