



SMALL

- House mezze selection (vg) | 7*
House smoked salmon, crème fraiche, cucumber, chive, crispbread | 9
Spiced cauliflower & spinach fritters, sumac yoghurt (v) | 7
Merguez in filo, whipped feta, harissa | 8
Burrata, peach, hazelnut dukka, amba & chilli dressing (v) | 9

BRUNCH

- Hangover kebab, bacon, fried egg, feta, harissa, avocado | 12*
Smoked salmon, griddle bread, whipped feta, poached eggs, chives | 13

FIRE

- Aubergine, black garlic tehina, chilli, pine nuts (vg) | 10*
Courgettes, artichokes, ricotta, lemon, za'atar, chilli almonds (v) | 12
Grilled Skate, pistachio crust, capers, chilli, butter sauce | 15
Pork chop, Sichuan seasoning, charred fennel, garlic & mustard aioli | 15
Spiced chicken, tehina, corn aioli | 13
Scallops, chilli & tomato ragout, chorizo, crispy shallots | 13
42 days beef rump, artichokes, Grelot onions, spiced jus | 15

TO GO WITH

- Griddle bread (vg) | 2*
Summer tomatoes, anchovies, capers, fennel pollen | 4
Spiced chickpea, quinoa & herb salad (vg) | 4
Harissa potatoes, saffron aioli | 4
Grilled broccoli, chilli, cumin, brown shrimp butter | 4
Fries, rosemary salt (vg) | 4

TO FINISH

- Chocolate cheesecake, coconut, date molasses (vg) | 7*
Miso custard French toast, caramel, vanilla ice cream (v) | 8
Almond meringue, figs, honeycomb cream | 7
Affogato | 5
Sorbet (per scoop) mango / strawberry / lemon | 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.