



SMALL

House mezze selection (vg) | 7

Spiced cauliflower & spinach fritters, sumac yoghurt (v) | 7

House smoked salmon, crème fraîche, cucumber, chive, crispbread | 9

Merguez in filo, whipped feta, harissa | 8

Burrata, peach, hazelnut dukka, amba & chilli dressing (v) | 9

FIRE

Aubergine, black garlic tehina, chilli, pine nuts (vg) | 10

Grilled Skate, pistachio crust, capers, chilli, butter sauce | 15

ROAST

All served with honey carrots, broccoli, courgettes, roasties, Yorkshire pudding & spiced gravy

35 day-aged beef forerib, horseradish cream | 19

Baharat lamb shoulder, zhoug | 18

Whole shawarma chicken (for two) | 35

TO GO WITH

Griddle bread (vg) | 2

Summer tomatoes, anchovies, capers, fennel pollen | 4

Spiced chickpea, quinoa & herb salad (vg) | 4

Grilled broccoli, chilli, cumin, brown shrimp butter | 4

Harissa potatoes, saffron aioli | 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.