



Set menu



Applicable for groups of 15 or more

£30 per person

Choose one dish from each section

Mezze

Prawn fritters (4 units)
Lime and coriander yoghurt

Harissa chicken wings
Fresh dill and lime

Crispy fried cauliflower (vg)
Roasted red pepper and walnut sauce

Mains

Lamb kebab
Braised lamb shoulder, homemade pitta, garlic tahini, harissa, sumac onions & salad

Halloumi and mushroom kebab (v)
Crispy fried halloumi, roasted mushrooms, homemade pitta, turmeric yoghurt, pickled cucumber

Roasted half aubergine (vg)
Chargrilled aubergine, tomato cous cous, crispy cavalo nero, zhug, harissa, sumac onions

Beef rump steak
*Chargrilled beef rump, spiced roscoff onion, potato terrine, spiced red wine sauce
(£5 supplement)*

Desserts

Fig and almond tart, pistachio ice cream (v)

Raspberry and passionfruit "baked Alaska" (vg)

Selection of ice cream/sorbets (v/vg)
(Choose from vanilla, mocha coffee bean, pistachio, coconut, salted caramel, double chocolate, raspberry sorbet, blood orange sorbet, vegan vanilla, vegan chocolate)

Sides

(to share)

Persian-style rice (vg)
Braised jasmine rice, caramelised onion, crispy shallots, chilli

Batata harra (v)
Spicy fried potatoes with dill sour cream

