

3 for £18 OFFER

Select any 3 dishes that have the • symbol for just £18
Tuesday - Friday 12-5, Saturday 12-4

Tipsy Tapas

3 dishes from our dedicated menu and bottomless drinks for £38!
Friday 12 - 5 Saturday 12 -4

~ MEZZE ~

Persian Style Mixed Olives (Vg)	£5.00 •
Pitta Bread (Vg)	£2.00
Gluten Free Pitta Bread (Vg)	£2.00
Habas Hummus with Pitta Bread (Vg)	£6.50 •
Garlic & Rosemary Flatbread (V)	£5.50 •
Spiced Peppers and Maldon Salt (Vg)	£6.00 •
Tzatziki with Pitta Bread (V)	£6.50 •
Filo Cigars(V) Sunblush tomato, feta and spinach with red pepper chutney	£10.00
Vegetable Mezze Platter (V) Hummus, olives, filo cigars, Zaalouk aubergine, Tzatziki, mini Halloumi skewers, pitta, lavosh	£19.00
Meat Mezze Platter Mini merguez sausages, chicken tagine, spicy citrus wings, lamb pomme ana, hummus, olives, pitta	£24.00

~ MEAT ~

Braised Lamb Pomme Anna Crispy layers of potato and lamb shoulder served with a mint yoghurt	£9.50
Spicy Citrus Chicken Wings	£10.00 •
Chicken Schnitzel With a harissa and lime butter	£12.00
Merguez Cocktail Sausages Lamb merguez sausage with wholegrain mustard & pomegranate molasses dressing	£9.00 •
Chicken Curry Tagine Moroccan style chicken curry and vegetable tagine	£12.00 •
Lamb Pencil Fillet Kebab Served on flatbread with hummus, homemade raw slaw, and harissa yoghurt dressing	£16.00
Chargrilled Chicken Shawarma Kebab Served on flatbread with hummus, homemade raw slaw, garlic and tahini dressing and crispy shallots	£14.00

~ FISH ~

Seared Seabass Fillet with burnt celeriac, apple purée and brown shemeji mushrooms	£15.00
Spiced Prawn Rice With tenderstem broccoli, harissa and crispy shallots	£14.00 •
Chargrilled Monkfish Skewers With Syrian lentils, dill yoghurt, curry oil and sumac onions	£18.00
Salmon Arancini With curry alioli	£10.50 •

~ VEGETABLES ~

Harissa Roasted Butternut Squash (Vg) Harissa roasted butternut squash, toasted pumpkin seeds and crispy kale	£8.50
Roasted Cauliflower (Vg) With chickpeas, pomegranate and shabu dressing	£8.50 •
Batata Harra (V)* Spiced fried potatoes with a garlic and tahini dressing	£8.00 •
Chopped Salad (Vg) Courgette, cucumber, red onion and tomato with a classic vinaigrette	£5.50 •
Syrian Lentils (V)* Braised puy lentils with curry spices, dill yoghurt and fresh coriander	£6.50 •
Zaalouk Aubergine (Vg) Spiced aubergine with tomato, parsley and fresh coriander	£7.50 •
Middle Eastern Rice (Vg) Middle eastern style rice with crispy shallots	£6.50 •
Sweet Potato (V) With chargrilled piquillo pepper, wilted cherry tomatoes, crumbled feta and pomegranate dressing	£8.50 •
Grilled Halloumi Skewer Kebab (V) Served on flat bread with hummus, homemade raw slaw, hot sauce, garlic and tahini dressing, crispy shallots	£12.00

~ SHARERS ~

Mixed Grill Chargrilled beef fillet, merguez sausage, lamb chops, chicken shawarma skewer, served with middle eastern rice, spiced peppers and chopped salad	£50.00
Vegetable Mezze Platter (V) Hummus, olives, filo cigars, Zaalouk aubergine, Tzatziki, mini Halloumi skewers, pitta, lavosh	£19.00
Meat Mezze Platter Mini merguez sausages, chicken tagine, spicy citrus wings, lamb pomme ana, hummus olives, pitta	£24.00

~ DESSERTS ~

Fig Bakewell Tart (V) with whipped mascarpone and pomegranate caramel	£7.50 •
Double Chocolate Brownie (V) Served with vanilla ice cream	£7.50 •
Medjool Date and Orange Cake (V) With salted caramel ice cream	£7.50 •
Spiced Apple Babka (V)* Brioche loaf served with biscoff ice cream	£7.50 •
Mini Doughnuts (V) Filled with orange crème patissiere served with chocolate sauce	£8.00
Rocher Cheesecake (V) With candied hazelnuts, chocolate crumb and chocolate sauce	£8.00
A selection of Ice creams and Sorbets (V) (*) Choose 3 scoops from: Clotted cream, Biscoff, Vanilla, Chocolate, Salted Caramel, Pistachio or Honeycomb	£6.00 •

~ SWEETS ~

Pecan and Honey Baklava (V)	£5.00
Dark Chocolate Hazelnut and Rum Raisin Fudge	£5.00

Due to processes within our kitchen environment, we cannot guarantee the total absence of allergens. Please inform your server if you have any food allergy, intolerance or sensitivity so they can provide further information on ingredients and preparation procedures. Please note, we use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination. All prices are inclusive of VAT. An optional 10% service charge will be added to the bill. All tips are fully and fairly distributed amongst our team.

(V)* = Vegetarian can be made vegan.