



HOUSE COCKTAILS

Raspberry & Rose Bellini - 10 Raspberry puree, rosewater, Cava	Chilli Bean - 12 Chilli & coffee infused vodka, mezcal & cayenne
Honey & Smokarita - 12 Smoked honey, lime, chilli & tequila	Negroni - 12 Gin, Campari & sweet vermouth
Gin & Basil Smash - 12 Gin, basil, orange bitters & fresh lemonade	Cardamom Espresso Martini - 12 Vodka, Kahlua, espresso & cardamom
Spiced Persian Lime Spritz (alcohol free) - 7 Seedlip, lime & vanilla cordial, cucumber	Strawberry Shrub (alcohol free) - 6.5 Strawberry & sage shrub, soda top

OUR SPRING MENU

- Moroccan sourdough** & Greek olive oil – 5.5
- House pickle plate** – fennel, kohlrabi & cucumber pickles with Kalamata olives – 6.5
- Creamy hummus** with green chilli tatbila, crispy chickpeas & pitta – 10.5
- Baba ganoush** – burnt aubergine & tahini dip, seeded lavoush crackers & radish – 10.5
- Springtime falafel** with tomato & pomegranate salad, tahini – 11.5
- Yellow, green & white courgette salad** with dried apricots, fresh herbs & hazelnuts – 12.5
- Chickpea pancake, labaneh**, broad beans, cucumber, radish & basil – 13.5
- Charred asparagus & gem lettuce** with wild garlic oil, pistachios, confit garlic – 14.5
- Crispy squid** fried in Lebanese five spice, with lime aioli – 14.5
- Adana lamb kofta** with grilled Romano pepper & tomatoes, sumac onions – 24.5
- Chargrilled chicken marinated in sweet garlic**, smashed peas & burnt baby leeks – 23.5
- Roasted aubergine with green tahini & miso crust**, caramelised onion rice, chilli oil & dukkah – 23.5
- Sea bream fillets** with preserved lemon & coriander chermoula, kohlrabi salad, crispy garlic – 23.5
- Pork gyros** on Greek pitta with tzatziki, tomato salsa & spring onion – 23.5
- Extras:** crispy potatoes with parsley & sumac – 6.5 / green leaves – 4.5

Please ask for allergy info. All our food may contain nuts. A service charge of 12.5% will be added to your bill.