



OUR AUTUMN DINNER SHARING MENU

for the whole table to share

57.5 pp / 50pp without dessert

Mezze selection to share

Bread selection, pickles & olives

Creamy hummus, marinated chilli garlic chickpeas, tahini

Beetroot Sabzi – salt-baked beetroot, fresh herbs, chilli & plums

Labaneh with butternut squash, harissa & pine nut salsa

Poached quince, curd cheese & spiced honey hazelnuts

Jerusalem style falafel, tahini

Followed by a main of your choice

Ghormeh Sabzi – Persian-style black bean & butter bean stew with chard, herbs & rice

Matbucha – prawns in a spicy tomato & pepper sauce, with cracked wheat

Seabass tagine with fennel, coriander & orange salad

Musakhan – chicken braised in pomegranate molasses & currants, baked in flatbread

Lamb siniya – spiced minced lamb & cauliflower, tahini crust, pine nuts & tomato salad

Choose from our dessert menu

WINE MATCHING

35 pp / 27.5 pp without dessert wine

Our recommended pairing for each course

Arrival – Dominio Requena Cava

Mezze – Bodegas Ameztot Txakoli De Getaria

Main – Thymiopoulos Xinomavro

Dessert – Clos de Gravillas Muscat

Card payments only, we no longer accept cash or AMEX payments.

13.5% service charge will be added to your bill.

Please ask for allergy info. All our food may contain sesame & nuts.

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