

A LA CARTE

SUMMER 2025

Nibbles

Gordal Olives 5
Rose Harissa Nuts 5
Tomato Bread and Anchovies 7

Plates

Hummus Rose Harissa, chickpeas, sourdough flat bread 8 v*, gf*

Gluten free flat bread available at 1.5

Crispy Cauliflower Green Tahini, pomegranate molasses, Dukkah 9 v*, n

Spinach and Feta Cigars Yorkshire Honey, Pine nuts 10 v, d, n

Za'atar Fried Chicken Preserved Lemons Mayo, Green Harissa 11 d

House made Merguez Minty Cacik, Cumin salt, Pickled hot Guindilla chilli 12 gf, d

Garlic and Chilli Prawns Langoustine oil and wine reduction, sourdough bread 12 gf*, d

Vegetable couscous Seasonal vegetables, Aromatic Broth, Steamed Couscous 16 v* Chicken Tagine Preserved lemons, Green olives, Saffron Potatoes 20 gf, d Baked Hake Coconut Dahl, Curry leaf oil, Crispy Leeks 24 gf Beef Cheek Tanjia Cumin Gouda Mash, Pickled onions, Preserved Lemons Beef Jus 26 gf, d Salt Aged Lamb Rump Moroccan Carrots, Ras el Hanout celeriac puree, Port and Rosemary jus 28 gf, d

Sides

Pearl Couscous Salad 7 v*
Batata Harra Confit Black Garlic Aioli 7.5 gf*, v*
Tender stem broccoli Muhammara, Roasted Flaked Almonds 8 gf, v*, n

Prices include VAT. An optional service charge of 12.5% will be added to your bill. Please speak to a member of staff about any food allergies or intolerances before ordering. Flour, nuts, and dairy are used in our kitchen and therefore we cannot guarantee that traces of gluten, nuts, and dairy aren't present in our dishes.

(v) Vegetarian | (v*) Vegan/Can be made vegan | (gf) Gluten-free | (gf*) Can be made gluten-free | (n) Contains nuts | (d) contains dairy products