

Our Evening Menu



The Bites *a tasty nibble to get things started*

vg, gf Marinated Olives with Garlic, Lemon, Bay Leaf & Chilli, Red Onion pickles	4.50
vg, gf Middle Eastern Trail & Nut Mix	3.95
vg, gf Chunky Polenta & Dillisk Chips, crispy Caper & Vinegar dressing, Aoili dip	4.50

The Snacks *something more munchy*

gf Halloumi Fries, Chilli-Honey, Toasted Sesame gf	4.95
vg, gf Crispy Lemon-Battered Cauliflower , Harissa, Salt & Spice Dip	7.95
vg Savoury Baklava , Potato, Leek, Spinach, Preserved Lemon, Herb & Walnut Tarator-Herb Sauce	7.95
Harissa Lamb Croquetas , Spring Onion, Carrot & Kohrabli salad, Jalapeno aoili	7.95

The Bread & Things *perfect for sharing*

vg, gf available House Special Hummus (<i>Summer Garden Hummus with Pea, Corn, Fresh Mint, Radish</i>), Flatbread	8.95
vg, gf available Charred " Baba Ganoush " Aubergine, Pomegranate, Grapefruit, Tahini, Pistachio, Flatbread, Herbs	8.95
gf available Marinated & Baked Feta Cheese 2-ways (sesame coated; vine leaf), with burnt lemon honey, griddled bread	8.95

The Mezze Plates *order with a side to make a more traditional main-course size*

gf Flat Free Range Chicken Fattah , Kabbouleh Salad, Burnt Butter Yogurt, Chickpea-Fennel Crisp	14.95
gf Beef Kofta , Herbs & Chilli, Lemon-Tahini dressing, Shirazi Salad, Pickled Red Onion	14.50
gf Baked Hake , Green Tahini & Nut Herbed butter, fennel & radish salad, cucumber pickle	15.95
gf Octopus , Chorizo & Chickpea Stew with Aubergine, Paprika, Coriander, griddled rye & wholemeal bread	15.95
vg "Maakroun" Dumplings , gently spiced Squash Puree, Courgette, Zhoug, Warm Herb & Wine Broth	13.50

The Sides

vg available, gf Broccolini with Romesco Sauce & toasted Almonds	4.95
vg, gf Crispy Potato , Lebanese Spiced Tomato Sauce, Preserved Lemon Aioli, Zough	5.50
vg, gf Puy Lentil Salad , Coriander & Roast Carrot, Baby Spinach, spiced dressing	4.95

The Desserts

gf, Baked Basque Cheesecake (with Orange Blossom), sweet nut-dukkah, berry compote	6.95
The New Sensation!! (ask your server for full details) (vegan version available)	8.50

vg = vegan / gf = gluten free / full list of allergens available – please ask your server
please know that we use all 14 allergens in our kitchen – all dishes may contain trace elements of any allergen

A Note on How We Serve Our Food:

We serve our dishes in the authentic Mezze-style – meaning they are sent to you as they are prepared, served warm where appropriate – hence, food will arrive to your table at different times and not in the typical starter-main course order. See overleaf for details of our fun set sharing menu!

Dining A La Carte? For 2 people, we recommend building a meal from a selection of our dishes above – a snack or bite to share, followed by one of our Bread & Dips to share and then a Mezze each (and perhaps one extra to share) with some sides. Then, of course, there's always dessert to consider. For bigger parties, simply multiply your dishes accordingly!

OUR FEAST TONIGHT:

Our Middle East Mezze Feast Sharing Menu:

A Feast of Small Plates!

Designed as a sharing menu, our Feast offers a wider sample of our dishes to enjoy – a meal is better shared and provides more variety.

*Please note this menu is only available for sharing
(served per table, minimum 2 people).*

This sharing menu is suitable for vegan, coeliac and meat –eaters, with choices to suit your dietary requirements!

The is a feast made up of a selection of smaller plates designed to be served as they are prepared! The table fills up with a wonderful variety of plates to enjoy together.

The table enjoys the following Mezze to share:

Middle Eastern Trail & Nut Mix (vg, gf)

&

Our Hummus Special with Flatbread (vg, gf alternative available)

&

Charred Aubergine with Pistachio, Grapefruit, Tahini dressing (vg, gf)

&

Each person chooses either

Crispy Cauliflower, Lemon & Harissa (vg, gf)

– or –

our Harissa Lamb Croquette with Jalapeno Aoili

&

Each person then chooses

their own Mezze Plate

(+€2 supplement for Hake or Octopus Plates)

&

*the table is served our **Seasonal Salad Bowl** to share* (vg, gf)

Mezze Feast Menu: €26.95 per person

(Add a Dessert: €32.95 per person)