

\*Please note that this is a sample menu, for illustrative purposes only!

#### Nibbles

Middle Eastern **Trail Mix** with spiced Lemon-roasted Nuts *gluten free, vg*

Marinated **Olives** with Chilli, Preserved Lemon & Garlic *gluten free, vg*

*Tipperary* **Haloumi** Fries with Chilli Honey & Za'atar



brother  
hubbard

#### Small Plates

Our Summer **Hummus** (Summer Squash & Turmeric with Harissa), pickles, Nigellaseed Flatbread *gluten free available, vg*

Smoked Aubergine **Baba Ganoush** with Tahini-Lemon, Grapefruit, Pistachio, Flatbread *gluten free available, vg*

Lemon-Battered **Cauliflower** with Ras El Hanout Spices, Harissa dressing & herbs *gluten free, vg*

Lebanese-style **Chicken Wings** with *Ardsallagh* Feta-Yogurt, Herb and Nut-Dukkah dips *gluten free*

#### Main Dishes

*Ring's Farm* Blackened **Chicken Supreme** "fatteh" with braised Chickpea, baby Carrot, Spring Onion & a burnt Butter Yogurt dressing *gluten free*

**Beef & Lamb Koftas** with *Ardsallagh* Feta in a rich Tomato sauce with burnt Peppers, baked onion, Coriander, *Velvet Cloud* Yogurt dressing, with Quinoa & Lentils *gluten free*

Mediterranean **Seafood Stew** with Octopus, Cromane Mussels & Hake and Chorizo in a Saffron, Tomato broth with new Potatoes & Samphire *gluten free*

Pea & Potato Maakroun **Dumplings** with *GarryHinch Farm* Mushrooms, Beetroot, Celeriac, Sugar Snaps, Hazelnut, Herb broth *vg*

#### Sides

Bravas **Potato** with Almond-Romesco Sauce & Aioli *vg*

Side **Salad** of the Day *vg*

#### Desserts

"**The OMG**" Chocolate Ice Lolly with Raspberry & Pistachio, White Chocolate & Tahini sauce *gluten free*

Burnt Basque **Cheesecake** with Summer Berries & Sweet Nut-Dukkah *gluten free*

**Strawberry & Mint** Sorbet, Strawberry-Rosé Wine Consommé, Mint, biscotti (*all vegan*)

## The Middle East Feast Set Menu

*a sharing Mezze meal experience full of variety & flavour*

*(available fully vegan also or fully gluten-free!)*

Mezze to share:

Middle Eastern Trail Mix & Marinated Olives

Roasted Seed Crackers with *Ardsallagh* Goat's Cheese & Pickled Grapes (*vegan alternative available*)

Our Summer Hummus

Smoked Aubergine Baba Ganoush with Pink Grapefruit, Pistachio & Tahini-Lemon dressing

Flatbread with Pickles

Each person chooses one of our Main Dishes

Each person chooses one of our Desserts

*Mezze + Main*

*Mezze + Main + Dessert*

*Vegan dishes marked vg*

*For allergen information, please ask your Server.*

*Please note a discretionary 10% service charge is applied to tables of 4 or more – this always goes entirely to our Team.*