

# The Middle East Feast Menu

*a sharing Mezze meal experience full of variety & flavour  
(available fully vegan also or fully gluten-free!)*

brother  
hubbard

## Mezze to share:

*All of the elements below are served to the table to enjoy together!*

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

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

Caramelised Seed Cracker with *Ardsallagh* Goats Cheese, Pickled Grapes & Herbs

*(vegan alternative available- ask your Server)*

Our Seasonal with homemade Pickles, Nigellaseed Flatbread *gluten free available, vg*

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

Plus, each person chooses:

Pulled Lamb & Harissa **Croquette** with Mint Yogurt

*Or*

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

## Main Course

*Each person chooses one of our 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*

Pumpkin Seed & Potato Maakroun **Dumplings** with *GarryHinch Farm* Mushrooms, Pumpkin, Beetroot, Kale, Herb broth *vg*

**ADDITIONAL SIDES:** Romesco-Almond Bravas Potato +4.95 / Salad of the Day +4.50

## Dessert

*Each person chooses one of our desserts*

"**The New Sensation**" (It's back!!) Kadifi Pastry, Frozen Berries & Hot White Chocolate, Orange & Tahini sauce, sweet Nut-Dukkah

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

**Cranberry & Almond Bakewell** with crumble, warm spiced creme (*all vegan*)



*Mezze + Main €34.95 per person*

*Mezze + Main + Dessert €39.95 per person*

*Vegan dishes marked vg / For full 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.*