

Middle East Feast Experience

brother
hubbard

*Your meal tonight is a sharing Mezze meal experience full of variety & flavour.
We present to you a collection of small plates below that become a feast!
(available fully vegan or fully gluten-free!)*

Middle Eastern Nut Trail Mix & Marinated Olives

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

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Hummus: Roast Beetroot & Dill – with Orange Zest, Pistachio, pickles *gluten free, vegan*

Warm Moroccan Zaalouk: Aubergine, Chickpea, Lentils in a rich sauce & spiced yogurt *gluten free, vegan alternative available*

Spiced Lemon-battered Cauliflower Bites with Harissa *gluten free, vegan*

Nigella Seed Laffa Flatbread with Pickles *vegan, gluten-free alternative available*

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Each person chooses one of our Plates

Iman Bayildi – baked Aubergine, Peppers, Spinach, Leek, fragrant Tomato sauce, Nut-Dukkah *gluten free, vegan*

Sean Ring's Farm Free Range Chicken Thigh braised with green olive, fennel & orange *gluten free,*

Charred Beef Koftas, fragrant Tomato sauce, Ardsallagh Feta, Roast Roscoff Onion, herbs *gluten free*

Hake & Chorizo stew with chickpeas & seared Octopus in a rich tomato sauce, fresh Coriander, lemon-wedge *gluten free,*

The table is also served:

Our Seasonal Salad: Middle Eastern Slaw with Tahini-Lemon dressing & fresh herbs *gluten free, vegan*

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Romesco Potato Bravas with Almond-Red Pepper Sauce & Aioli *gluten free, vegan*

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For your Dessert Mezze: a selection of mini desserts served to the table:

Lemon Brulee Slice on Poppyseed brown Butter crust *gluten free alternative available*

"Black Forest" Bakewell: Cherry & Almond, Chocolate Sauce *gluten free*

Noah's Ark: Bayleaf Milk Sorbet, Kadifi pastry, Nuts, Seeds, Fig & Apricot, spiced puffed Rice *gluten free available, vegan available*

(for vegan diners, a separate dessert is served)