




Snacks

- Spiced Nuts***  4.5
- Gordal Olives***  4.5
- Padron Peppers** Persian Lime Salt*  6
- Wood-Fired Flat Bread** Sesame Brown Butter 5.5
- Charred Squash Hummus** Sage & Smoked Medjool Date*  6

To Start


- Spiced Calamari Fritti** Preserved Lemon Aioli* 11.5
- Buffalo Style Harissa Parsnips** Chive & Artichoke "Aioli"  8.5
- Beef Tartare** Caper, Harissa & Pane Carasau 13
- Halloumi** Calamansi & Green Chilli Honey, Pine Nuts* 8.5
- Buffalo Mozzarella** Winter Tomato, Green Olive* 12
- Smoked Lamb Shoulder Cigars** Padron Yoghurt 12.5
- Grilled Marinated Prawns** Herb Zhug* 14

Wood-fired

- Flamed Sea Bream** Basil Yoghurt, Mango Dressing* 17
- BBQ Grey Mullet** Jerk Crab Curry & Pickled Persimmon* 15
- Mackerel in Oats** Chilli Butter, Pickled Cucumber 14
- Sticky BBQ Chicken Thigh** Garlic Sprouts, Aleppo* 12.5
- Glazed Duck Breast** Apricots, Hot & Sour Salad * 22
- Smoked Miso Aubergine** Crispy Onions, Sour Cream 10
- Szechuan Pepper Cauliflower** Whipped Tahini, Pickles*  10.5
- BBQ Pork Collar** Sesame & Fermented Radish* 19
- Roasted Hispi Cabbage** Muhamarra, Garlic Yoghurt* 10
- Spinach & Leek Pastilla** Lord of the Hundreds, Roasted Garlic 10.5

On the Side

- Skillet-Baked Potatoes** Herb Cream, Sheep's Cheese* 6.5
- Cavolo Nero** Chilli & Orange Butter 6
- Bitter Leaf Fattoush** Grapefruit, Croutons & Dill  6
- Smoked Chilli Harissa***  3
- Preserved Lemon Aioli*** 3
- Green Herb Zhug***  3

All dishes containing  are Vegan.
All dishes containing * are NGCI No Gluten-containing ingredients.

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.