

NIBBLES

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GRILLED ANGLUM CHEESE
black lime honey, chilli shatta,
zahter **10.5**

CORN RIBS
gooseberry hoisin sauce,
cucumber salsa **8.5**

SMALL PLATES

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VEGETABLE

BURRATA, raw peas, green beans, smoked bay cured egg yolk, basil **15.5**

GRILLED HOT TOMATOES, cold yoghurt, urfa chilli and oregano (V) **14.5**

COURGETTE BORANI, goat's yogurt, smoked harissa oil, malawah (V) **14.5**

GRILLED CUCUMBER, black sesame sauce, Aleppo peanuts, lime & herbs (Vg) **13.5**

GRILLED LEEKS, walnut and date praline, pickled walnuts, sage butter (V) **14**

CELERIC SHAWARMA, bkeila, fermented tomato (V) **17**

FISH

BLACKENED MACKEREL CRUDO, cherries and yuzu, fig leaf oil, shiso **16.5**

GRILLED OCTOPUS, broad bean & golden raisin salsa, turmeric oil, scotch bonnet vinegar **23**

MEAT

BEEF CARPACCIO, soy kosho glaze, furikake and blackberries **15.5**

LAMB RIBS, BLACK GARLIC & CUMIN MARINADE, PICKLED CHILLI **17**

MAIN PLATES

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CHEWY GRILLED CARROTS, hawaij spiced greens & lentils, honey pickled kumquats, crispy garlic & oil (V) **22.5**

URFA CHILLI GNUDI, chamomile and lemon cabbage, sorrel **19.5**

JERUSALEM MIXED GRILL (mushroom (Vg) or chicken) Baharat onions, pickles, pita, tahini (Vg) **23/25**

GRILLED LEMON SOLE, sauce vierge, khmeli suneli, carli peppers & capers **38.5**

CHAR SIU PORK COLLAR, apricot shatta, fresh radish salad **23**

RUMP STEAK (55 day aged), mustard greens, mushroom ketchup **32**

SIDES

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BRAISED CHARD, green olives, oregano (Vg) **7.5**

OTTOLENGHI GROWN TOMATOES, peach and charred lemon salad **7.5**

CRISPY PINK FIR POTATOES, toum sauce, ancho oil (Vg) **7.5**

"WILDFARMED" PITA, tahini (Vg) **5**

DUSTY KNUCKLE SOURDOUGH, extra virgin olive oil (Vg) **6**