DINNER MENU

Roasted aubergine, pomegranate tabbouleh, tahini, amba ${ }^{\mathrm{DF}, \mathrm{NF}} 13.6$
Turmeric cauliflower, lemon yoghurt, pomegranate salsa ${ }^{\text {GF, NF }} 13.6$
Roasted beetroot, plum dressing, blue cheese, hazelnut ${ }^{\text {GF }}{ }_{13.6}$
Carrot mash, coriander tofu cream, chaat masala cashews ${ }^{\text {DF, GF }}{ }_{13.6}$

Celeriac skewers, fragrant chilli oil, toum, herb salad ${ }^{\text {DF }}$, GF, NF 14.5
Roasted Delica pumpkin, spinach borani, crispy mint ${ }^{\text {GF, NF }} 15.5$
Baby aubergines, tahini yoghurt, chermoula, caramelised walnuts ${ }^{\text {GF }} 14.5$
Grilled mushroom papillote, suneli spice, bulgur ${ }^{\text {DF, NF }} 14.5$
Moussaka, tahini polenta, feta, sour cherry and smoked almond salad ${ }^{\text {GF }} 16$

Chalk stream trout, harissa, golden beetroot, orange salsa ${ }^{\text {DF, GF, NF }} 17.5$
Grilled prawn skewer, makani sauce, pickled ginger ${ }^{\text {GF }} 26$
Seabream, yoghurt, turmeric onions and rose petals ${ }^{G F}{ }^{N F}{ }_{17.5}$
Cod, crushed tahini chickpeas, coriander sauce ${ }^{\text {DF, GF, NF }} 24.8$

Lamb Adana kebab, baba ghanoush, Kashmiri chilli butter ${ }^{\text {GF, NF }} 17$ Pork belly, pickled daikon, pickled walnut ketchup ${ }^{\text {DF }} 18.5$

Manti, garlic yoghurt, pine nut burnt butter 14
Chicken shawarma skewer, pickled cucumbers, yoghurt, herb salad ${ }^{\mathrm{NF}} 18.4$


