

DINNER MENU

SOUKITCHEN CLIFTON

Served Monday – Saturday

5.30pm – 8.30pm

MEZZE

Moroccan olives, harissa + lemon	3.30
Chargrilled flatbread, zatar olive oil	2.95
Cumin + lemon hummous, mixed seed dukkah	4.00
Souk falafels, green tahini, sumac	4.75
Chargrilled marinated haloumi, tomato + mustard seed amba	4.80
Moorish spiced crab + mussel bisque, saffron, peas + preserved lemon	8.00
Chicory + barrel aged feta, black olives, pomegranate, citrus + argan oil dressing	5.75
Chargrilled charmoula Ox heart, mamaganoush, saltsa domatas	5.75
Golden spiced, fried cod cheeks, lemon + saffron aioli, Persian pickles	7.25
Lamb merguez sausages, taktouka, poached egg, Turkish burnt butter	6.50
Roasted Turkish peppers, goats cheese, pine nuts	6.25

LARGE PLATES

Fresh Cornish market fish of the day, spiced cauliflower, almond + sultana rice pilaf, beetroot boorani, dill + burnt lemon	Daily
Chargrilled lemon, thyme + oregano chicken shish, warm heritage carrots, barley, tomato + feta, cacik	13.50
Shredded mutton shawarma, braised cracked wheat, Moroccan olives, preserved lemon + stone fruits, chilli butter + seasoned yoghurt	14.50
Slow roasted smoked ham hock Greek yiouvetsi stew with orzo, tomato, pea + saffron	14.00
Roast butternut, Tulum cheese, spinach + walnut gozleme, caramelised shallots, harissa steamed greens	12.95
Vegetarian Souk mezze plate: selection of our favourite mezze bites, dips, salad + flatbread	11.95