

SOUKITCHEN

MAINS

Cauliflower shawarma

White bean + almond puree, spiced chick peas, flat bread, pickles, seed dukkah + tahini dressing 13.50

Borek

Roast squash, spinach, sweet onions, ricotta, white cabbage + fennel salad, beetroot boorani 13.50

Ghalieh Mahi

Southern Persian fish curry, coriander, fenugreek + tamarind, saffron rice 14.95

Slow cooked ox cheek

Spiced chick pea mash, roast heritage carrots, quince, preserved lemon + herbs 16.00

Turkish Lamb Dolma

Slow cooked lamb shoulder + Baldo rice stuffed pepper, tomato sauce, seasoned yoghurt, pine nuts + feta salad 16.00

Chargrilled Chicken sheesh

Bulgur + barberry pilaf, slow cooked leeks in yogurt, charred Turkish pepper, harissa 15.50

SIDES

Saffron rice 3.00

Arabic chopped salad 3.50

Harissa potatoes 3.50

SOUKITCHEN

TO SHARE

Zatar flatbread	2.95
Marinated olives	3.50
Souk pickles	3.50
Chefs' dips + flatbread for 2	6.80

MEZZE

Hummous, seeded dukkah, burnt Turkish chilli butter	4.50
Egyptian broad bean falafels, seasoned yogurt, tomato amba	6.00
Chargrilled marinated Abbots Leigh haloumi, stone fruit hoshaf	5.80
Roast squash, labne, Turkish burnt butter, pumpkin seeds, Moroccan confit onions	5.80
Iberico pork bavette (served pink), white beans, red pepper + aubergine ajvar	7.80
Chargrilled Cornish sardines, harissa and burnt lemon	6.80
Chargrilled chicken thighs, mechoua seasoned yogurt	6.50
Smoked cod's roe + haddock croquettes, almond aioli	6.80

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES