



# SOUKITCHEN

## TRY OUR GRACE GIN!

MARTINI, GRACE GIN, LUSTAU VERMOUTH, HOUSE MARINATED OLIVES 10  
GRACE GIN, FEVERTREE MEDITERANEAN TONIC, GRAPEFRUIT 7

## NIBBLES

MARINATED OLIVES 3.5      ZATAR FLAT BREAD 3.5      SOUK PICKLES 3.5  
CRISPY BROAD BEANS + CHICKPEAS 3      HUMMUS, TURKISH BURNT CHILLI BUTTER 5

## MEZZE

HERITAGE TOMATOES, GRILLED PEACHES, DAKOS, LABNE, SAKAJABIN 7  
ROAST ARTICHOKEs, WHITE BEANS, PEAS, BROAD BEANS, WILD GARLIC  
& PRESERVED LEMON BUTTER 6  
CHARGRILLED WYE VALLEY ASPARAGUS, LEBANESE GRIBICHE 7  
WILD MUSHROOM & BALDO RICE STUFFED CABBAGE LEAVES, SLOW  
COOKED TOMATO & TAHINI 6.5  
CHARGRILLED ABBOTS LEIGH HALOUMI, BLACK SEED HONEY, WATERMELON 6.5  
CRISPY BABY SQUID, ALMOND TARATOR, PICKLED CUCUMBERS 9  
CHARGRILLED CORNISH MACKEREL, MECHOUIA, BURNT LEMON 8.5  
GREEK ROAST CHICKEN THIGHS, CONFIT FENNEL, TOMATO, OREGANO & LEMON 8  
BRAISED LAMB HEARTS, CHICKPEAS, SEASONED YOGURT, CRISPY POTATOES 7.5  
CHARGRILLED BEEF ONGLET, CHARMOULA COUS COUS, COURGETTES, ZHOUG 9.5

## DESSERT

GREEK YOGURT, HONEY & POACHED RHUBARB FOOL 6  
DARK CHOCOLATE + SALTED TAHINI CARAMEL TART, SUMAC STRAWBERRIES 6

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES