



SOUKITCHEN

MARINATED OLIVES 3.75 SOUK PICKLES 3.5 PORK SCRATCHING, FENNEL SEEDS, SEA SALT 3.5
ZATAR FLAT BREAD 3.5 HUMMUS, TURKISH BURNT CHILLI BUTTER 5

MEZZE

HERITAGE TOMATOES, GRILLED PEACHES, DAKOS, LABNE, SAKAJABIN 7
WHITE BEANS, PEAS, BROAD BEANS, HERB, CAPER & PRESERVED LEMON BUTTER 6
ROAST BUTTERNUT SQUASH HASSLEBACK, WHIPPED FETA, ZHOUG 7
ROAST CAULIFLOWER, MUHAMMARA, SWEET ONIONS & SULTANAS 6.5
CHARGRILLED ABBOTS LEIGH HALOUMI, BLACK SEED HONEY, WATERMELON 6.5
TARAMASALATA, CRUDITES 7
ZATAR FRIED BUTTERMILK CHICKEN, TURKISH SLAW, PICKLED CUCUMBER 8
CHARGRILLED PORK SOUVLAKI, TZATZIKI, CRISPY PAPRIKA POTATOES 8.5
SLOW COOKED LAMB, ISRAELI COUSCOUS STAFFED PEPPER, HARISSA, SEASONED YOGURT 9.5
WHOLE ROAST CORNISH SEA BREAM, DILL, SUMAC, BEETROOT BORANI, CHOPPED ARABIC SALAD 14

DESSERT

PERSIAN SPICED CHAI TIRAMISU, RAKOMELO, TURKISH COFFEE 6.5
DARK CHOCOLATE + SALTED TAHINI CARAMEL TART, SUMAC STRAWBERRIES, WALNUT PRALINE 6.5

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES
AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO EACH BILL