



SOUKITCHEN

MARINATED OLIVES 4

SOUK PICKLES 4

ZATAR FLAT BREAD 3.5

HUMMUS, TURKISH BURNT CHILLI BUTTER 5

MEZZE

GREEK ROAST POTATOES, TOUM + HARISSA 7

SHAVED FENNEL, BLOOD ORANGE, RADICCHIO, KALAMATA OLIVES, SAKAJABIN 7

ROAST BEETROOT, BEETROOT BORANI, WALNUTS, FETA, DILL 7

ROAST HERITAGE CARROTS, LABNE, ZHOUG, SEED DUKKAH 7

CHARGRILLED MARINATED ABBOTS LEIGH HALLOUMI, BLACK SEED HONEY, PLUM 7

ROAST CAULIFLOWER, MUHUMMARA, TAHINI & PRESERVED LEMON 7

TARAMASALATA, CRUDITES 7

TIGER PRAWN SAGANAKI, OUZO, TULUM CRUMB 12

CHARGRILLED CHICKEN THIGH, PICKLED RED CABBAGE, TZATZIKI, PANISSE, FLAT BREAD 10

PAN FRIED LAMBS LIVER, BLACK LENTILS + FREEKEH, SEASONED YOGHURT, CRISPY LEEKS 9

CHARGRILLED ONGLET, RAS EL HANOUT, CELERIAC & APPLE REMOULADE, PICKLED BEETROOT 12.5

DESSERT

DARK CHOCOLATE + TAHINI CARAMEL TART, HAZELNUT PRALINE & CHERRY COULIS 6.5

SAFFRON & CARDAMOM CRÈME BRULEE, DATE + ORANGE MAAMOUL BISCUIT 6.5

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