



SOUKITCHEN

NIBBLES

MARINATED OLIVES 5 SOUK PICKLES 4 ZATAR FLAT BREAD 4.6

HUMMUS, TURKISH BURNT CHILLI BUTTER 5.5

TARAMASALATA, NORI, RADISHES 6

LABNE BALLS, ZATAR, SUMAC, DUKKAH

MEZZE

FRIED POTATOES, TOUM, DUKKAH 8

ROAST BEETROOT, BURSA BLACK FIG, WHIPPED FETA, PUMPKIN SEEDS 9

HISPI, WALNUT MUHAMMARA, PICKLED SULTANAS, PANKO CRUMB 9

SHAKSHOUKA, BAKED EGGS, ZHOUG, CRISPY SHALLOTS 9

FRIED CAULIFLOWER, APRICOT HARISSA, TAHINI 9

ROAST CARROTS, BURNT ONION, GARLIC YOGHURT, TOASTED SEED DUKKAH 9

CHARGRILLED HALLOUMI, BLACK SEED HONEY, SAFFRON POACHED PEAR 8.5

SHELL ON TIGER PRAWNS, SAFFRON AIOLI, URFA CHILLI BUTTER 13.5

WHOLE CORNISH PLAICE, PRESERVED LEMON, SLOW COOKED LEEKS, CRISPY CAPERS, TARRAGON 17

CHARGRILLED LOCAL MIDDLE WHITE PORK CHOP, TZATZIKI, RED CHILLI SHATTA 14.5

CHARGRILLED ALEPPO CHICKEN SHISH, BULGAR PILAF, TURKISH CABBAGE SLAW 13.5

DESSERT

DARK CHOCOLATE + TURKISH COFFEE ALMOND MILK MUHALABIA, BLACKBERRIES, HONEYCOMB 7

LABNE CHEESECAKE, CHAI COOKIE CRUMB, STONE FRUIT HOSHAF 7

SEE BOARD FOR HOMEMADE ICE CREAM

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