



SOUKITCHEN

NIBBLES

GORDAL OLIVES 5 SOUK PICKLES 4 ZATAR FLAT BREAD 4.6

HUMMUS, TURKISH CHILLI BUTTER 5.5

BABA GHANOUSH 5.5

MEZZE

BEETROOT, SWEET PEPPERS, BROAD BEANS, MEDJOOOL DATES, ADJIKA 8.5

CHARGRILLED AUBERGINE, SAFFRON-BRAISED CHICK PEAS, SEASONED YOGHURT, SEED DUKKAH 9.5

SOUK FALAFELS, GREEN TAHINI, TOMATO + FENUGREEK AMBA, TORSHI 8.5

FATTOUSH SALAD, WHIPPED FETA, SEKANJABIN 9

CHARGRILLED HALLOUMI, BLACK SEED HONEY, WATERMELON 8.5

PADRON PEPPERS, LABNE, TOASTED WALNUTS 9

GREEK LEMON-ROASTED POTATOES, TARAMASALATA 8.5

WHOLE CORNISH MACKEREL, HARISSA, FENNEL + CITRUS 16

RIVER TEIGN MUSSELS, ZHOUG CREAM, STRAW POTATOES 11

LEBANESE-SPICED CHICKEN THIGH, PEA + MINT QUINOA, SPRING ONION, ORANGE BLOSSOM AIOLI 13

CHARGRILLED GREEK PIG'S CHEEKS, TZATZIKI, CRISPY SPRING GREENS, RED CHILLI SHATTA 13.5

DESSERT

LABNE CHEESECAKE, GINGER CRUMB, SUMAC STRAWBERRIES, ORANGE BLOSSOM 7

CHILLED SAFFRON + ROSE RICE PUDDING, POMEGRANATE, PISTACHIO 7

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