



SOUKITCHEN

NIBBLES

GORDAL OLIVES 5 SOUK PICKLES 4.5 ZATAR FLAT BREAD 5.5

HUMMUS, TURKISH CHILLI BUTTER 5.5

TARAMASALATA, NORI SEAWEEED, RADISH 6.5

RED LENTIL + FENUGREEK DAHL, SEASONED YOGHURT 5.5

MEZZE

GREEN BEAN, SPINACH & HERB PILAF, POACHED EGG, CRISPY SHALLOTS 9.5

CRISPY AUBERGINE, SYRIAN LENTILS, SEASONED YOGHURT, DATE PEKMEZ 10

PADRON PEPPERS, LABNE, TOASTED SEED DUKKAH, NASTURTIUM 9.5

COURGETTES, PRESERVED LEMON, DATES, COUSCOUS, TAHINI, ALMONDS 9.5

BABY GEM, GREEK GREEN GODDESS DRESSING, PANGRATTATO 9

CHARGRILLED HALLOUMI, BLACK SEED HONEY, PEAR 9.5

BATATA HARRA: LEBANESE CRISPY SPICED POTATOES 9.5

MUSSELS, CHICKPEAS, ZHOUG CREAM 13

ROAST SKATE WING, GREEN PEPPERCORN & METAXA SAUCE, POTATO CRISPS 17

ALEPPO CHICKEN SHEESH, TURKISH CABBAGE SLAW, BURNT BUTTER AIOLI 15

LANDRACE PORK CHOP, TZATZIKI, CHILLI SHATTA, CRISPY GREENS 17

DESSERT

LABNE CHEESECAKE, BLACKBERRIES, SESAME BRITTLE 7.5

PERSIAN COCONUT + ALMOND MILK RICE PUDDING, ROAST NECTARINE, PISTACHIO 7.5

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO EACH BILL