



NON-ALCOHOLIC COCKTAILS

SOUK SPRITZ

PENTIRE COASTAL SPRITZ, NOZECCO,
ROSEMARY

9

LYRE'S G&T

LYRE'S DRY LONDON SPIRIT, FEVER TREE
MEDITERRANEAN TONIC

8

NIBBLES

GORDAL OLIVES 5 SOUK PICKLES 4.5 ZATAR FLAT BREAD 5.5

HUMMUS, TURKISH CHILLI BUTTER 5.5

TARAMASALATA, NORI SEAWEED, RADISH 6.5

YEMENI GREEN LENTIL + FENUGREEK DAHL, YOGHURT 5.5

MEZZE

ROAST CARROTS, CASHEW TAHINI, TOMATO AMBA 9.5

CRISPY FRIED CAULIFLOWER, WALNUT MUHAMMARA, SEASONED YOGHURT, PICKLED SULTANAS 10

PADRON PEPPERS, LABNE, TOASTED SEED DUKKAH, NASTURTIUM 9.5

CHARGRILLED HISPI, WHIPPED FETA, HARISSA BUTTER, SEED DUKKAH 9.5

CELERIAC, OYSTER MUSHROOMS, LENTILS, METAXA CREAM SAUCE 10

CHARGRILLED HALLOUMI, BLACK SEED HONEY, PEAR 9.5

PUNCHED POTATOES, TOUM, BLACK OLIVE CRUMB 9.5

CORNISH SKATE WING, PRESERVED LEMON & GREEN OLIVE BUTTER, FENNEL 16

GREEK ROAST CHICKEN THIGH, AUBERGINE + CHICKPEA ZALOUK, SAFFRON AIOLI 15

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

DESSERT

LABNE CHEESECAKE, FIGS, SESAME BRITTLE 7.5

2 SCOOPS OF HOMEMADE ICE CREAM 6.5

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