Sharing Menu

£50 for 2-courses

For groups of 10 people or more, pre-ordering may be required. Each course served together for sharing

Starter

Freshly Baked Bread Basket, selection of breads (ask for vg* or gf*)

Garlic Hummus, guindila chilli, olive oil (vg,gf)

Truffled Batatas, honey, grated halloumi, za'atar, spiced Aleppo pepper flakes (v, gf*, df option)

Muhammara, roasted pepper, walnuts, warm spices (vg, df)

Tzatziki, cucumber, garlic, fresh herbs, olive oil (v/gf)

Sheep's Cheese Labneh, olive oil, za'atar, fresh herbs (v/gf)

Braised Ox Cheek, grape reduction, shoestring fries (ask for gf*)

Aubergine Musabaha, chickpeas, preserved lemon, cumin, tahini yoghurt (ask for vg,gf,df)

Yellowfin Carpaccio, lemon, parmesan, spring onion, pistachio, walnuts (gf, ask for df)

Beetroot & Orange Salad, squash, seasonal leaf, feta, pomegranate seeds (gf, v ask for vg, df)

Blanched Cherry Tomatoes, caperberries, balsamic, sheep's cheese labneh (v/gf, ask for vg,df)

Main Course

(select 3 for the group)

Prawn Orzo, harissa, chilli, cherry tomatoes, buffalo mozzarella, Aleppo pepper

Braised Lamb Shoulder Flatbread, labneh, sumac onion, chilli, fresh mint (ask for gf*)

Slow-Cooked Beef Short Rib, garlic tahini yoghurt, sumac onions (+£3 per person) (ask for df)

Lamb Rump Shish, sumac onion, ezme, zhoug, za'atar bread (+£2 per person) (ask for gf*,df*)

Saffron Seafood Stew, hake, mussels, prawns, chilli, onion, cream (gf)

Chicken Shawarma Flatbread, garlic yoghurt, sumac onion, ezme (ask for gf*)

Harlequin Squash & Sheep's Cheese Flatbread, wild garlic pesto, chicory, pistachio, walnut (v ask vg*,gf*)

Dessert (+£4pp)

Greek Style Doughnuts, topped with pistachio, walnuts & honey (v)

Leila Cake, milk soaked sponge, layered with cream, honey, topped with nuts & dried fruits (v)

Cheesecake, chocolate, tahini, caramel (v)

Gelato or Sorbet, two scoops. Ask for flavours (gf, ask for df)

v = vegetarian, vg = vegan, gf = gluten free, df = dairy free, *shared frier or oven

Scan the QR code to see the menu and our allergen information. Please inform our team of any allergies, we can't guarantee complete absence of allergens, not all ingredients are listed. Gluten and sesame seeds are present in our kitchen. All meat is certified halal. Caution, some dishes may contain shells. Ask our staff about vegetarian or vegan options. A discretionary service charge will be added to your bill.

gallio