Christmas Set Menu

From £38 for Starter & Main | £42 for 3-courses

For groups of 10 people or more

Bread & Dips +£6

Starters

Halloumi & Aubergine Skewer, pomegranate molasses, walnuts, dried fruit (v, gf*)

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

Octopus & Sucuk Skewer, garlic tahini yoghurt, dried fruit, nut crumble (gf*, ask for df)

Sweet Potato, Beetroot & Orange Salad, seasonal leaf, feta, pomegranate seeds (ask for vg, df)

Calamari, lightly coated squid, garlic and turmeric aioli, grilled lemon (df*)

Roasted Butternut Squash, sheeps cheese labneh, toasted pistachios & pomegranate seeds (v, ask for vg)

Aubergine Musabaha, chickpeas, preserved lemon, cumin, tahini yoghurt (v, gf*)

Main Courses

Beef Stifado, slow cooked stew, aromatic spices, shallots, tomatoes, tahini garlic yoghurt (gf, df)

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

Braised Lamb Shoulder Flatbread, labneh, sumac onion, Turkish chilli, fresh mint (+£2) (ask for gf* & df*)

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

Saffron Seafood, hake, mussels, prawns, butter, chilli, onion (+£2) (gf)

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

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

Dessert

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, vg)

Please note: some dishes may vary slightly subject to seasonal ingredient availability.

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.

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