

Evening Menu

Olives, garlic & sumac (ve)	5
Shawarma-spiced almonds (ve)	5
Focaccia, Aleppo butter (v, g)	6
Labneh, feta, olive salsa, charred pickled radish (v)	9
Muhammara, braised balsamic leeks, Aleppo oil (ve)	9
Rakakat, ezme, sumac (v, g)	9
Shetland mussels, merguez, fennel, focaccia (g)	14
Braised carrots, black garlic tahini, pomegranate molasses (ve)	10
Venison sausage, labneh, spring greens	10
Whole or half chicken, lemon & za'atar	19/34
Market fish — ask staff for today's selection	MP
340g sirloin steak, zhoug, spring greens	36
Oyster mushroom skewer, tahini, Aleppo chilli, herb oil (ve)	16
Batata harra potatoes, green pepper, Aleppo mayo (ve)	6
Pea fattoush, feta, baby gem, crisp pita (v, g)	8
Pita, garlic & herb oil (ve, g)	4
Lemon & rose cake, vanilla yoghurt, olive oil (v, g)	8
Chocolate cremeux, tahini, cardamom pistachio crumb, olive oil (v)	8