



Friday 30 April, Saturday 1 May and Monday 3 May

Cold Mezze (all served with pitta)

Hummus, Turkish urfa chilli butter & pine nuts <i>v</i>	5.95
Baba ganoush, pomegranate & sumac <i>Vegan</i>	5.25
Whipped feta haydari & confit cherry tomatoes <i>v</i>	5.25

Vegetables

Fattoush salad with baby gem lettuce, cucumber, tomato, radish & croutons in confit garlic & lemon dressing <i>Vegan</i>	5.95
Berber roasted cauliflower shawarma with tahini dressing, fresh chilli, pomegranate, pine nuts & rose petal <i>v</i>	6.50
Herby sweet potato & green chilli falafel, served with baby gem & pickled cabbage <i>Vegan</i>	6.50

Mains

Moroccan braised lamb shank in spicy cannellini beans served with seasonal greens	16.25
Chermoula spiced poussin served with seasonal greens & tabbouleh	14.25
Roasted spring vegetables with freekeh, rose harissa & labneh <i>v</i>	11.95
Pan roasted whole mackerel with sourdough, harissa aioli & pickled pink onions	13.95

Extras

Tabbouleh, bulgur with tomatoes, red onion, parsley, lemon & pomegranate <i>Vegan</i>	4.50
Batata harra (spicy Lebanese potatoes) with garlic, chilli & coriander <i>Vegan</i>	4.50
Crispy za-atar fries <i>Vegan</i>	3.50
Middle Eastern slaw <i>v</i>	2.00
Pitta <i>v</i>	1.00

Desserts

Rosewater & coconut malabi, pistachio crumb <i>Vegan</i>	6.50
Sticky date & tahini pudding served with vanilla ice-cream <i>v</i>	6.00