

# MENU

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Kubaneh	6.40
Bread, tomato, tahini	
The Spicy Experience	4.00
Chilli, harissa, shifkeh	
Scallop Roe Taramasalata	4.50
Fennel seeds, zaatar	
Handmade Pittas	4.00
Josperized with love	
Burnt Courgette Tzatziki	4.30
Mint, garlic, sumac	
Chef's Falafel	5.00
Chickpeas, herbs, chilli	

## Oceans & Rivers

Cured Mackerel	13.50
Zaatar, plum, almonds	
Octo Hummus	13.80
Chickpea msabacha, aubergine	
Seared Scallops	14.50
Corn, new potatoes, bacon	
Sea Bream & Octopus a la Plancha	16.80
Fine beans, butter beans, picked shallots	

## Pasture & Courtyard

Shakshukit	12.50
Beef, lamb, pistachios, pine nuts	
Chicken Under Pressure	15.00
Citrus, lentils, courgettes	
Pork Belly Siske	15.50
Celeriac, carrot, apricots	
Onglet Steak	17.00
Cabbage, garlic, shimeji mushrooms	



## Field & Garden

Beetroot	9.30
Goat's cheese, pomegranate, hazelnuts	
Fattoush Salad	9.80
Tomatoes, cucumber, sumac	
Kohlrabi	9.80
Sour cream, walnuts, schug	
Tree of Life	9.80
Broccoli, feta, tomatoes	
Persian Pappardelle	14.00
Artichoke, Persian lemon, mangetout	

Polenta	9.80
Mushrooms, asparagus, truffle	

## Sweets

Zorba Sorba	5.50
Ouzo & pink grapefruit sorbet, pine nut brittle, Maldon salt	
Malabi Coconut Pudding	7.00
Raspberry coulis, rose petal & Iranian pistachio meringue, kataifi	
Choclava Chocolate Crèmeux	7.50
Caramelised pecans, citrus cream, chocolate truffles	
Kiss Kiss Bang Bang	8.00
Pomegranate 'basbousa' semolina cake, halva ice cream, almond palmier	

