

Let us take you to the Middle East

From Wayne working in the Turkish kitchens to chef Amira's Palestinian heritage, we take you on a spicy & aromatic journey to sample our take on some dishes from this wonderful region.

Sahtein!

Muqabbalat

'Lebanese' egg 10.50

Soft boiled egg wrapped in a spiced lamb kofta, crispy crumbed & fried. Tabbouleh salad, harissa yoghurt & pomegranate molasses

Date & Ginger chicken wings 9.00

Chicken wings marinated in a date, ginger, garlic & chilli yoghurt, slow baked & then finished on the flame grill. Coriander, pomegranate seeds & lemon wedge

Falafel bowl with green yoghurt (v) 9.00

Crispy fried chickpea & herb balls with a gem lettuce, pickled red onion, tomato, cucumber, radish, mint & parsley salad. Green Greek yoghurt

El-taba'el-ra'isi

Lamb rump 'Jerusalem' 25.00

A pink roasted rump of lamb with a feta & spice crumb. Baharat fondant potato, sumac roasted carrot, smoked aubergine puree & lamb sauce. Crumbled feta & pomegranates

Çipura Sayadieh 22.00

Sea Bream fillet rubbed with spices & fried in olive oil. Saffron & spiced rice, fish cream sauce with fresh peas & samphire. Caramelised onions

Chicken Musakhan flatbread 17.00

Handmade flatbread topped with sumac roasted chicken thigh, smoked aubergine puree, caramelised onion, crumbled feta cheese, pine nut, chopped parsley & Green yogurt. Za'atar dusted sweet potato fries

Halawiyyat

Tahini, almond & orange brownie (v) 8.50

Served warm with orange syrup & a walnut & tahini ice-cream

Join us on our next food journey when we will be celebrating the

'Glorious 12th' & Yorkshire Game

Wayne & Helen x

Cooked with passion & served with love

Allergen information available upon request | GLUTEN/DAIRY FREE? Just ask us | All prices are inclusive of VAT