SET MENU

49.5 pp

For groups of 8 or more

Carmel Mixed Mezze G D

Blackened Baba Ganoush, Marinated Olives, Matbucha,
Tahini & Fermented Chilli, Labneh & Harissa Oil

Artichoke a la Plancha G D

Whipped Goat's Cheese, Balsamic Vinegar

Charred Hispi Cabbage D N

Labneh, Ras El Hanout, Macadamia Dukkah

Slow-Grilled Miso-Harissa Chicken

Fermented Cabbage & Buckwheat Tabbouleh,
Smoked Aubergine Cream, Caramelised Lemon, Guindillas

18-Hour Lamb Shoulder (650g) G

Salata Mashwiya, Grilled Onion, Herb Salad, Flatbread

Isle of Wight Tomato Salad

Avocado Cream, Basil Oil, White Balsamic

Burnt Meringue & Lemon Cream G D

Labneh Mousse, Strawberry Coulis, Vanilla Crumble

We work with trusted suppliers who share our approach to quality and sustainability.
From day boat fish by James Knight to seasonal produce from Natoora and Oui Chef, dry goods from Woods, spices from Ren's Pantry, and meats from Mckanna, supplied by family farms.

Please inform a member of the team if anyone in your party has a food allergy.
We take caution to prevent cross-contamination, however we cannot ensure the absence of allergens in our food.