FESTIVE SET MENU

55 pp

For groups of 8 or more

Carmel Mixed Mezze G D
Blackened Baba Ganoush, Marinated Olives, Matbucha,
Tahini & Fermented Chilli, Labneh & Harissa Oil

Merguez in Blankets
Red Tahini, Pickled Sour Cherries, Bacon Crumb

Artichoke a la Plancha G D
Whipped Goat's Cheese, Balsamic Vinegar

Orange & Chilli-Roasted Duck D
Labneh, Pul Biber, Sumac

Charred Brussels Sprouts D N
Whipped Goat's Cheese, Pomegranate, Candied Spicy Chestnuts

Campfire Potato D
Cranberry Harissa, Sour Cream

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.