

# Group Set Menu

£40 for Starter/Main / £43 for 3-courses

For groups of 10 people or more

## Bread & Dips +£8

### Starters

**Blanched Cherry Tomatoes**, caperberries, balsamic, sheep's cheese labneh (vg/gf)

**Beetroot & Pickled Grapes**, whipped ricotta, pickled walnuts, green oil (gf ask for vg)

**Braised Ox Cheek**, beef and grape reduction, shoestring fries (ask for gf) (+£2)

**Halloumi & Aubergine Skewer**, pomegranate molasses, walnuts, dried fruit (v)

**Tiger Prawns**, garlic butter, chilli (+£2) (gf)

**Octopus & Sucuk Skewer**, garlic tahini yoghurt, dried fruit, nut crumble

### Main Courses

**Chicken Bowl**, giant couscous arabieh, za'atar, onion, cucumber

**Harlequin Squash & Sheep's Cheese**, wild garlic pesto, chicory, pistachio, walnut (ask for gf or vg)

**Prawn Orzo**, harissa, chilli, cherry tomatoes, buffalo mozzarella, Aleppo pepper

**Slow-Cooked Beef Short Rib**, garlic tahini yoghurt, sumac onions (+£3)

**Lamb Rump Shish**, sumac onion, ezme, zhoug, za'atar bread (+£3) (ask for gf)

**Saffron Seafood Stew**, hake, mussels, prawns, chilli, onion, cream (+£2) (gf)

**Halloumi Salad**, giant couscous arabieh, peppers, chickpeas, lemon oil, harissa butter (ask vg)

**Chicken Shawarma Flatbread**, garlic yoghurt, sumac onion, ezme (ask for gf)

### Dessert

**Greek Style Doughnuts**, topped with pistachio, walnuts & honey (v)

**Lella Cake**, milk soaked sponge, layered with cream, honey, topped with nuts & dried fruits (v)

**Cheesecake**, chocolate, tahini, caramel (v)



Scan the QR code to see the menu and our allergen information. Please inform our team of any allergies, we can't guarantee complete absence of allergens, not all ingredients are listed. Gluten and sesame seeds are present in our kitchen. All meat is certified halal. Caution, some dishes may contain shells. Ask our staff about vegetarian or vegan options. A discretionary service charge will be added to your bill.

# Sharing Menu

£50 for 2-courses

For groups of 10 people or more, pre-ordering may be required. Each course served together for sharing

## Starter

**Freshly Baked Bread Basket**, selection of breads (ask for vg or gf)

**Garlic Hummus**, guindila chilli, olive oil (vg/gf)

**Truffled Batatas**, honey, grated halloumi, za'atar, spiced Aleppo pepper flakes (v)

**Muhammara**, roasted pepper, walnuts, warm spices (vg)

**Tzatziki**, cucumber, garlic, fresh herbs, olive oil (v/gf)

**Sheep's Cheese Labneh**, olive oil, za'atar, fresh herbs (v/gf)

**Braised Ox Cheek**, grape reduction, shoestring fries (ask for gf)

**Aubergine Musabaha**, chickpeas, preserved lemon, cumin, tahini yoghurt (ask for vg/gf)

**Yellowfin Carpaccio**, lemon, parmesan, spring onion, pistachio, walnuts (gf)

**Beetroot & Orange Salad**, squash, seasonal leaf, feta, pomegranate seeds (gf, v ask for vg)

**Blanched Cherry Tomatoes**, caperberries, balsamic, sheep's cheese labneh (v/gf)

## Main Course

(select 3 for the group)

**Prawn Orzo**, harissa, chilli, cherry tomatoes, buffalo mozzarella, Aleppo pepper

**Braised Lamb Shoulder Flatbread**, labneh, sumac onion, chilli, fresh mint (ask for gf)

**Slow-Cooked Beef Short Rib**, garlic tahini yoghurt, sumac onions (+£3 per person)

**Lamb Rump Shish**, sumac onion, ezme, zhoug, za'atar bread (+£2 per person) (ask for gf)

**Saffron Seafood Stew**, hake, mussels, prawns, chilli, onion, cream (gf)

**Chicken Shawarma Flatbread**, garlic yoghurt, sumac onion, ezme (ask for gf)

**Harlequin Squash & Sheep's Cheese Flatbread**, wild garlic pesto, chicory, pistachio, walnut (v ask vg/gf)

## Dessert (+£4pp)

**Greek Style Doughnuts**, topped with pistachio, walnuts & honey (v)

**Leila Cake**, milk soaked sponge, layered with cream, honey, topped with nuts & dried fruits (v)

**Cheesecake**, chocolate, tahini, caramel (v)



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