

Seasonal Set Menu

Two courses £28 - Three courses £33

Available Monday all-day, Tuesday to Friday until 6.00pm. Available for tables of 10 or below

Signature Breads & Mezze

a selection of pita, simit, lavash

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

Shawarma Chicken Hummus, garlic, harissa, guindilla chilli, olive oil

Aubergine Musabaha, chickpeas, preserved lemon, cumin, tahini yoghurt (v)

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

Our Favourites

Braised Lamb Shoulder Flatbread, labneh, sumac onion, chilli, fresh mint

Saffron Seafood Pasta, white fish, mussels, prawns, butter, chilli, onion, orzo pasta

Chicken Bowl, tahini garlic yoghurt, tzatziki, giant couscous, chickpeas, onion, cucumber

Tomato Orzo, harissa, chilli, cherry tomatoes, buffalo mozzarella, aleppo pepper (v ask vg)

Halloumi Salad, giant couscous arabieh, chickpeas, lemon oil, harissa (v)

Something Sweet

Leila Cake, milk cake, whipped cream, honey, pistachios, walnuts, & dried fruits (v)

Chocolate Tahini Cheesecake, chocolate, caramel, sesame seeds & tahini (v)

Greek Doughnuts, honey, crumbled pistachios, walnuts & dried fruits (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.



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