

# DINNER MENU

## STARTER

Fig & Whipped Goat's Cheese Tart with Truffle  
Honey, Hazelnut Crumb, Arugula Salad\*

## MAIN

Ras El Hanout Lamb Shoulder with Green Chilli Salsa  
Verde, Sesame Yoghurt & Pea Shoots

or

Chargrilled Ras El Hanout Cauliflower

## SHARING PLATES

Rosemary & Garlic Roasted New Potatoes  
Heirloom Tomato Salad  
Black Honey & Seed Halloumi  
Shaved Fennel, Kohlrabi, Apple & Red Cabbage Slaw  
with Spiced Lime Mayonnaise  
Classic Greek Salad  
Charred Aubergine  
Roasted Carrots & Shallots

## SIDES

Fresh Flatbreads  
Tahini Infused Hummus  
Htipiti Dip & Fresh Tzatziki\*

## DESSERT

Candied Lemon Cracked Vanilla Bean Creme Brulee,  
White Chocolate & Pistachio Cookies, Blackcurrant  
Sorbet & Macerated Blackberries\*

\*Vegan Alternatives

OLIVIA & ALEX  
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