

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
22.06.24