



# SHARING MENU

## STARTER

Chicken Shawarma Skewers & Asian Slaw  
Greek Flatbreads, Selection of Dips & Olives  
Roasted Cauliflower, Toasted Almonds, Coconut &  
Lime Dressing (vg)

## MAIN

Confit Lamb Shoulder, Rosemary & Garlic  
Whole Baked Salmon, Confit Lemons, Parsley &  
Garlic Dressing  
Moroccan Spiced Aubergine & Tomato Bake (vg)

## SIDES

Green Beans, Confit Shallots, Toasted Almonds  
Lebanese Spicy Potatoes  
Tabbouleh with Quinoa

## DESSERT

Classic Eton Mess with Strawberries  
Poached Pears, Port & Vanilla  
Syrup (vg)

# DRINKS LIST



## WINE

Cune/Pomal Reserva Rioja (Spain)  
Bread and Butter Pinot Noir (Napa, US)  
De Grendel Sauvignon Blanc (South Africa)  
Abtei Himmerod Riesling (Germany)  
Whispering Angel Rose (France)

## BEERS

Lager  
Ale  
Alcohol free

## SPIRITS & MIXERS

Vodka  
Gin  
Rum  
Whiskey

*Please order spirits and beers  
from the bar*

J & B  
16.08.24