

embers

M E Z Z E B A R

Marinated olives 8

Hommos w afghani bread 9

Labne balls in thyme and chilli oil 10

Field mushrooms goats curd and za'atar 14

Haloumi w honey and za'atar crumbs 13

Shanklish sambusek w preserved lemon salsa (4) 14

Lamb and pinenut sambusek w mint yoghurt (4) 14

Cauliflower chickpea and pomegranate salad 16

Scorched ocean trout spiced tahini and fennel 20

Scallop nayeh w chilli baba ganoush and crispy Lebanese bread 19

Shakshuka style baked eggs w merguez sausages and tomatoes 18

Lamb dumplings w warm yoghurt and beurre noisette 18

Confit lamb shawarma w tahini and pickled radish 32

Chiche taouk chicken walnut tarator and watercress tabouli 36

Carob glazed beef cheek w freekah and sheep's milk labne 29

Dessert

Rose jelly sahleb cream and sumac strawberries 14

Tahini and dried persian fig brulee 14

Trio of home made sorbe w praline 14