



CLASS OF '25 FEAST

Our all time favourites, served family-feast style to share with a glass of fizz each (non-alc available).
Sure to be a crowd pleaser.

£38.50pp // £43.50pp inc. Dessert

MEZZE SHARER + FLATBREADS

olives, hummus, za'alook, whipped goat's cheese

FALAFEL

hummus, tabouleh, harissa (ve)

CHICKPEA DOPIAZA

crispy chickpeas, coriander (v)/(ve)

DISCO CAULIFLOWER

chermoula, harissa, yoghurt, tahini, pomegranate, parsley, almonds (n) (v)/(ve)

SPICED LENTIL & RICE MEJADARA

local kale, crispy onions, raisins (ve)

FRIED CHICKEN

fenugreek & ginger ketchup, pickles

- OR -

OYSTER MUSHROOM SHAWARMA

Maray chilli crunch, tzatziki (ve)

**need extra bread for mopping up? Let us know - we got you covered.*



DESSERT

BAKED CHEESECAKE

honey & brown butter tahini, rose,
pistachio (n)

MEDJOOOL DATE BREAD + BUTTER PUDDING

Chantilly, dulce de leche

CHOCOLATE BROWNIE

raspberry, ice cream

SALTED CHOCOLATE GANACHE

Biscoff, tahini, cherry, Chantilly (ve)

EXTRA DRINKS

BRUT MCC, LOMOND WINES

Western Cape, South Africa 12.5%
125ml £11 // bottle £49

PROSECCO EXTRA DRY, CANAL GRANDO

Veneto, Italy 11%
125ml £7.50 // bottle £32

GOT ANY ALLERGIES?

Please notify your server and they will bring you a copy of our allergens menu. Whilst we make every effort to control allergens, when it comes to sesame, cross contamination may occur due to its prevalence on our menu. Therefore we cannot guarantee that we can remove sesame from your dish entirely.



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