



Let us take care of it. Our all time favourites and some festive specials, served family-feast style to share. No pre-order, no fuss. Sure to be a crowd pleaser.

£35PP // £40PP inc. dessert

## TO START

#### MEZZE PLATTER & FLATBREADS

hummus (ve), hot dips and pickles (ve), whipped goat's cheese (v), za'alook (ve), olives (ve)





## TO FEAST ON

#### FALAFEL

#### DISCO CAULIFLOWER

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

#### CHICKPEA DOPIAZA

hummus, tabouleh, harissa (ve) crispy chickpeas, coriander (v)/(ve)

#### MARAY SPROUTS

garlic, sherry vinegar, cranberry (ve)

## ----- CHOOSE ONE PER PERSON -----

#### TURKEY SHAWARMA

harissa, pickled chilli

# FRIED CHICKEN

fenugreek & ginger SHAWARMA / ketchup, pickles Maray chilli crunch,

# OYSTER MUSHROOM

tzatziki (ve)

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

## **EXTRAS**

XL PIGS IN BLANKETS

11.5

mustard, tamarind

CRISPY POTATOES caramelised onion tahini, amba

6.5

hummus (add zhug?)

## **DESSERTS**

### BAKED CHEESECAKE

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

MEDJOOL DATE BREAD + BUTTER PUDDING Chantilly, dulce de leche

#### SALTED CHOCOLATE GANACHE

Biscoff, tahini, cherry, Chantilly (ve)











## **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.