

APERITIF

MARAY NEGRONI 9.5
Beefeater gin, apricot & caraway
Campari, sweet vermouth

LILLET & TONIC 9
Lillet Blanc,
Italicus bergamot, tonic

PEDDLER 9
Aperol, white wine, rhubarb

MARAY

*Got any allergies?
Let us know!*

MEZZE

WARM FLATBREAD - 1.75

OLIVES - 4.75

HUMMUS - pomegranate, chermoula 5

BABA GHANOUSH - melon seeds, raw tahini 6.5

WHIPPED GOATS CHEESE - pickled apple,
herb oil, dukkah 6.5

HOT DIPS & PICKLES - zhug, harissa, pickled
chilli, Moroccan carrots, sumac onions 5.5

CAULIFLOWER BHAJIS - red pepper dip,
coconut, chilli 5.5

BOQUERONES - sumac, lemon 5



VEG

DISCO CAULIFLOWER - chermoula, harissa, yoghurt,
tahini, pomegranate, parsley, almonds (n) 8.25

FALAFEL SHARER - hummus, tabouleh,
fattoush salad, pickled cabbage, sumac onions,
harissa, tahini, flatbread 16

FALAFEL - hummus, tabouleh, harissa 7.25

BUTTER BEANS & BABY LEEKS - harissa,
rainbow chard 8.5

BRAISED CARROTS - pine nut tarator, fig jam,
sour grapes (n) 9

HALLOUMI - zaalouk, pomegranate molasses 8.5

SPICED LENTIL & RICE MEJADARA - local kale,
crispy onions, chilli oil, raisins 7.5

CHICKPEA DOPIAZA - crispy chickpeas,
coriander 8.75

FATTOUSH - crisp bread, tomato, red onion,
lettuce, green pepper, cucumber, parsley, feta 6

FRIES - hummus, zhug 5.5

SWEET POTATO - tahini, date balsamic,
spring onion, chilli 5.5

** Turn over for our
vegan menu!*

MEAT & FISH

RUMP STEAK - spinach, ras el hanout peppercorn sauce 13.5

SEA BASS - red lentils & coconut, fennel, peas 10.25

FRIED CHICKEN - fenugreek & ginger ketchup 9.25

WHOLE KING PRAWNS - amba, tahini, brown butter 15

LAMB KOFTA - labneh, rhubarb, confit garlic 10

*Subscribe
news, first dibs and
occasional gifts!*



DESSERTS

BAKLAVA CHEESECAKE -
orange butterscotch, rose, pistachio (n) 7.25

MEDJOOL DATE BREAD & BUTTER PUDDING -
caramel, Chantilly 7.25

CHOCOLATE & SESAME TART -
sesame, apricot custard, raspberry 7.25

AFTER DINNER DRINKS

'ESSENSIA' ORANGE MUSCAT, QUADY (70ml) 6.5
California, USA 15% - *Your new favourite dessert wine. Guaranteed joy!*

AGENT COOPER (n) 10 - *Damn fine riff on a 'spro martini*
Absolut vodka, coffee, hazelnut, ras el hanout



MARAY

Vegan Menu



MEZZE

WARM FLATBREAD
1.75

HUMMUS
pomegranate, chermoula
5

OLIVES
4.75

CAULIFLOWER BHAJIS
red pepper dip,
coconut, chilli
5.5

HOT DIPS & PICKLES 🌶️
zhug, harissa, pickled
chilli, Moroccan carrots,
sumac onions
5.5

BABA GHANOUSH
melon seeds,
raw tahini
6.5

SMALL PLATES

DISCO CAULIFLOWER
chermoula, harissa,
tahini, pomegranate,
parsley, almonds (n)
8.25

FALAFEL SHARER
hummus, tabouleh, fattoush
salad, pickled cabbage, sumac
onions, harissa, tahini,
flatbread
16

FATTOUSH
crisp bread, tomato, red
onion, lettuce, green pepper,
cucumber, parsley
6

FALAFEL
hummus, tabouleh,
harissa
7.25

SPICED LENTIL & RICE MEJADARA
kale, crispy onions,
chilli oil, raisins
7.5

SWEET POTATO
tahini, date balsamic,
spring onion, chilli
5.5

**BUTTER BEANS
& BABY LEEKS**
harissa, rainbow chard
8.5

CHICKPEA DOPIAZA
crispy chickpeas,
coriander
8.75

FRIES
hummus, zhug
5.5

BRAISED CARROTS
pine nut tarator,
fig jam, sour grapes (n)
9

DESSERT

CHOCOLATE & SESAME TART
sesame, apricot custard, raspberry
7.25

