

## APERITIF

**Maray Negroni 8**  
*Beefeater gin, apricot Campari,  
caraway, sweet vermouth*

**Lillet & Tonic 5.5**

# MARAY

*Got any allergies?  
Let us know!*

✱ - **LUNCH** / One mezze and two plates for **£15** / Mon - Fri / 12 - 4pm\*

*\*excludes bank holidays*

## MEZZE

✱ **Maray Bhajis** - roasted red pepper & coriander dip, chilli flakes **4.5**

**Hot Plate** 🍽️ - house harissa, tahini, zhug, turmeric onions,  
crispy Arabic flatbread **6**

✱ **Hummus** - chermoula, Arabic flatbread **4.5**

✱ **Honey Whipped Goat's Cheese** - thyme, honey, pear jam, breadsticks **6**

✱ **Freshly Baked Bread** - tomato & cumin dipping sauce **5**

✱ **Mixed Marinated Olives** - orange, lemon & rapeseed oil **4.5**

**Falafel Sharer** - pickled red cabbage, tabbouleh, hummus, tahini,  
harissa, Arabic flatbread **14**

**Boquerones** - pickled marinated anchovies, lemon, sumac **4.5**

## VEG

✱ **Disco Cauliflower** - chermoula, harissa, tahini, yoghurt, pomegranate,  
almonds, fresh herbs (n) **7.5**

✱ **Spiced Lentil & Rice Mejadara** - local kale, Aleppo chilli oil **6.5**

**Wild Mushrooms** - cannellini beans, herb crust, toum **8**

✱ **Falafel** - hummus, tabbouleh, harissa **6.5**

✱ **Sweet Potato** - tahini, date molasses **5.5**

**Braised Carrots** - hazelnut butter, pickled celeriac  
tamarind glaze (n) **7.5**

**Aubergine Dopiazza** - crispy onions **8**

**Baked Halloumi** - Persian cherry jam, pistachio dukkah (n) **8**

✱ **Chips & Hummus** - zhug **5**

✱ **Fattoush Salad** - red onion, parsley, sumac, baby gem lettuce,  
crispy bread, cucumber, tomatoes - **5** (add feta for **1**)

*\* Turn over for our  
vegan menu!*



## FISH & MEAT

✱ **Buttermilk Fried Chicken** - harissa, pickles **8**

**Rare Rump Steak** - Café de Paris butter **12**

✱ **Lamb Kofta** - saffron tzatziki **8**

**Cured Loch Trout** - soft boiled egg, crostini, harissa cream cheese,  
pickled beetroot **8.5**

**Lamb Shawarma** - straw fries, caramel & mint sauce, tahini,  
pickled slaw **9**

**Sea Bass** - spiced parsnip & chickpea purée, crispy chickpeas **9**

**MARAY**  
**Christmas**  
*Book your party now!*



## DESSERTS

**Medjool Date Bread & Butter Pudding** - condensed milk caramel,  
vanilla ice cream **7**

**Chocolate Tart** - orange liqueur plums, pistachio, Chantilly (n) **7**

**Coconut, Apple & Cinnamon Rice Pudding** - **6.5**

## AFTER DINNER DRINKS

**Agent Cooper 9** - *damn fine riff on a 'spro martini*  
vodka, coffee, hazelnut, ras el hanout, fresh espresso, chocolate (n)

**'Essensia' Orange Muscat, Quady 5.5 (70ml)** - *Your new favourite dessert  
wine. Guaranteed joy.*  
California, USA 15%

## GOOD TO KNOW

We joined the Sustainable Restaurant Association in 2018, joining a diverse and progressive group of restaurants that want to be better businesses.

We have committed to improving our practices in how we **source our food**, including supporting global farmers, sourcing fish responsibly and serving more veg & better meat. We are committed to improving our impact on **society** by treating our staff fairly, and supporting the community. Finally, we are committed to improving our impact on our **environment** by switching to green energy, reducing how much food we waste, and recycling more. If you would like to know more, speak to your server or email us at [hello@maray.co.uk](mailto:hello@maray.co.uk)