APERITIF

Maray Negroni 8 Lillet & Tonic 5.5





MEZZE

Muhammara - pomegranate, Arabic flatbread (n) 4

Hummus - chermoula, Arabic flatbread 4

Whipped Goat's Cheese - pickled grapes, sumac, breadsticks 6

Rose Harissa Marinated Olives - Turkish chillies 4

House Focaccia - harissa whipped butter 4

Cauliflower Bhajis - roasted red pepper purée 4

Falafel Sharer - pickled red cabbage, tabbouleh, hummus, tahini, harissa, Arabic flatbread 13.5

Smoked Mackerel Pâté - spring onion, za'atar, breadsticks 5.5

VE₆

Crispy Sprouts - spiced pumpkin ketchup, popped pumpkin seeds 7

Chermoula Portobello Mushrooms – walnut crumb, crispy filo, pickled red onion, tahini 7

Aubergine Shawarma - tahini, crispy onions, date molasses, Turkish chillies **7**

Rose Harissa & Preserved Lemon Roasted Broccoli – sesame, yoghurt 7.5

 $\label{eq:Disco} \textbf{Cauliflower} \mbox{-} \mbox{chermoula, harissa, tahini, yoghurt, pomegranate, almonds, fresh herbs (n)} \mbox{ } \textbf{7.5}$

Falafel - hummus, tabbouleh 6.5

Sweet Potato - date molasses, tahini 5.5

Grilled Halloumi - preserved lemon & walnut pesto, pickled fennel, spiced honey walnuts (n) **7**

Roasted Carrots - curried yoghurt, crispy kale, crushed almonds (n) 7

Chips & Hummus - zhug 5

FISH & MEAT

Buttermilk Fried Chicken - maray cauliflower slaw, harissa 7.5

Lamb Kofta – green tahini, sour cherry purée, crispy mint 8

Lamb Shoulder Shawarma - sweet potato mash, tzatziki 9

Pan Fried Hake - confit chickpeas, aioli 8

Saffron and Pimenton Sauteed King Prawns - cumin & harissa butterbeans , turmeric onions $\,9\,$

PROTECT THE NHS

Please scan this QR code with your NHS COVID-19 App to check in.



DESSERTS

Sticky Toffee Pudding - ras el hanout toffee sauce, vanilla ice cream 6

Pistachio, Dark Chocolate, Tamarind & Ginger Tart - tahini Chantilly (n) 6

AFTER DINNER DRINKS

Agent Cooper 8.5 - damn fine riff on a 'spro martini vodka, coffee, hazelnut, fresh espresso, chocolate bitters

'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've committed to improving our impact on **society** by treating our staff fairly, and supporting the community. Finally we have 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