

APERITIF

MARAY NEGRONI 8.5
Beefeater gin, apricot &
caraway Campari, sweet
vermouth

LILLET & TONIC 8
Lillet Blanc,
bergamot, tonic

PEDDLER 8
Aperol, macedonian white
wine, rhubarb

MARAY

*Got any allergies?
Let us know!*

TWO DINE FOR £42

Five plates and a carafe of red or white wine between two

Served 4 - 6pm Tues - Fri & ALL DAY SUNDAY

**excludes bank holidays or events*



HUMMUS - pomegranate, chermoula (ve)

CAULIFLOWER BHAJIS - red pepper, chilli & coriander dip (ve) (n)

HOT STUFF 🌶️ - zhug, harissa, spicy seeds, fermented pickled onion, pickled chilli,
marinated egg, toum

DISCO CAULIFLOWER - chermoula, harissa, tahini, yoghurt, pomegranate,
almonds, fresh herbs (n) (ve available)

SPICED LENTIL & RICE MEJADARA - fried greens, crispy onions, raisins,
Aleppo chilli oil (ve)

CHICKPEA DOPIAZA - crispy chickpeas, coriander (v) (ve)

CRISPY FRIED CHICKEN - pickles, aioli

SWEET POTATO - tahini, balsamic, spring onion, chilli (ve)

LAMB KOFTA - pickled cabbage, tomatoes, saffron tzatziki, mint caramel

SEA BASS - slow cooked tomatoes & fennel, roasted red pepper

FALAFEL - hummus, tabbouleh, harissa (ve)

CHIPS - hummus, zhug (ve)

FATTOUSH SALAD - cucumber, red onion, parsley, sumac, lettuce, tomatoes, feta, crisp
bread (ve without feta)

DESSERTS

MEDJOOl DATE BREAD & BUTTER PUDDING - caramel,
vanilla ice cream 7.25

CHOCOLATE TART - sour cherry jam, pistachio crumble,
tahini chantilly (n) (ve available) 7.25



CERTIFIED CARBON
NEUTRAL BUSINESS



2021

M A R A Y

