

Our feast menu draws on inspiration from cuisines across the Eastern Mediterranean delivering flavourful, vibrant and exciting food, perfect for large groups

MEZZE

HUMMUS pickled raisins, brown butter

MUHAMMARA pomegranate, walnuts

BABA GHANOUSH fig, mixed herbs

LABNEH pickled beetroot, dill

SALADS

SUMMER LEAVES grapes, feta, herbs, flowers

TABBOULEH kale, broad bean, radish

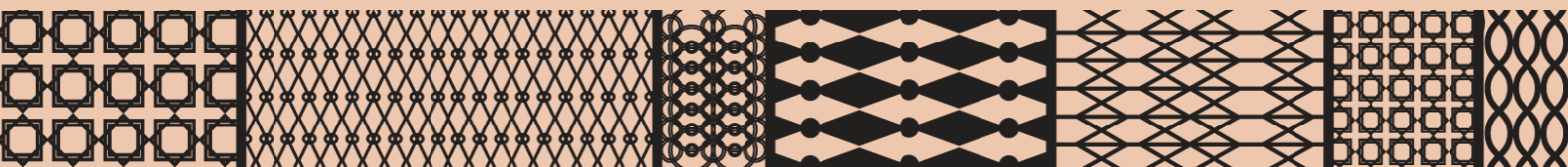
HERITAGE TOMATO avocado, sumac, almonds

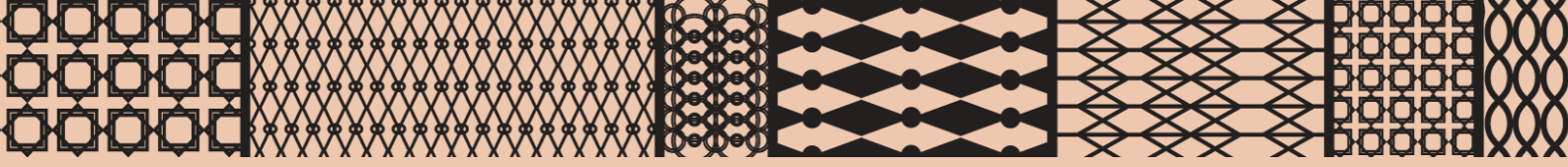
GRILLED NECTARINE spicy amba, peanuts, mint

SHAVED CABBAGE creme fraiche, preserved lemon, pistachios

CHARRED CARROT honey harissa, lime yoghurt, dukkah

ROAST AUBERGINE green tahini, pomegranate, coriander





BBQ

SHELL-ON PRAWNS spicy salt, roasted garlic oil

HARISSA SEA BASS SKEWERS tomato & preserved lemon salsa

WHOLE LOBSTER orange & rosemary butter

CHERMOULA CAULIFLOWER garlic yoghurt, pine nut, rose

URFA CHILLI CHICKEN macadamia dukkah

BAVETTE STEAK baharat spice, rose-pickled shallots

BUTTERFLIED LAMB LEG shawarma spice, pickled chilli

