

## SHARING STYLE MENU

AUTUMN/WINTER 2018

### SHARING MAIN COURSES

Whole roast sirloin of 35-day dry aged beef with chimichirri (supplement)

Whole 6-hour braised lamb shoulder with chermoula

Salt marsh lamb racks with mint sauce

Slow braised duck legs with orange, ginger and star anise

Individual whole roast baby chickens with romesco sauce

Roast rare breed pork rib-eye with quince aioli

Roast salt cod with saffron aioli and almond migas

Baked silver mullet with salsa verde

### VEGETERIAN SHARING SIDES

Fine beans with roast hazelnuts, radicchio and burnt lemon

Winter leaf salad with toasted walnuts, grated manchego and quince and lemon dressing

Kohlrabi, celeriac, fennel, cabbage and herb slaw with dried cranberries, seeds and sweet and sour dressing

Heritage tomato and sourdough panzanella with red onion, capers, basil and olives

Fattoush with cherry tomatoes, cucumbers, radish, gem, mint and fried pitta with sumac and pomegranate

Chopped Israeli salad with spiced chickpeas and green tahini

Paprika potatoes with soured cream, caraway, red onion, dill and pickled cucumbers

Roast squash with sundried tomato dressing, green chilli and crispy garlic

Roast rainbow carrots with carrot top chermoula and pistachio dukkah

Roast sweet potatoes with pickled chilli, preserved lemon and tahini yoghurt

Mujaddara – spiced basmati rice, orzo, green lentils and bulgur with crispy fried onions, pistachio and rose

Tabbouleh with cauliflower, grapes, bulgur, parsley, dill, mint and lemon