

FAMILY STYLE

SHARING MAIN COURSES

Whole 6-hour braised lamb shoulder with green harissa, pomegranate and pine nuts

Imam Bayildi - Baked aubergine with bulgur, peppers, tomato, onion and mint (vg)

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

Chopped salad with crispy spiced chickpeas, sumac and parsley

Mujaddara - spiced basmati rice, green lentils and crispy onions

Roast rare breed pork porchetta with salmoriglio

Piedmont peppers with pangrattato (vg)

Heritage tomato and sourdough panzanella with basil, olives and capers

Italian leaf salad with pecorino and white balsamic

Patas al forno, garlic, bay and lemon

Galician beef rump cap with tximitxurri

Escalivada tart (vg)

Confit piquillo peppers with garlic and olive oil

Heritage tomato salad, sherry vinegar, shallots

Olive oil chips

Roast organic chicken with lemon, Cretian honey and oregano

Spinach and feta spanakopita (v)

Greek salad

Lemon potatoes with garlic and bay

Slow cooked courgettes with saffron and lemon

Baked cod with wild garlic butter

Roscoff onion and Baron Bigod tart (v)

Jersey royals with soft herbs

Asparagus salad with gem and radish

Heritage tomatoes with shallots and tarragon

Grilled marinated lamb rump, pulled mechcoui lamb shoulder and merguez sausage

Spiced spinach and caramelised onion pastilla (vg)

Saffron and tomato bulgur pilaf with caramelised onion and almonds

Ezme salad with pomegranate, sumac and mint

Flatbreads, harissa + cucumber cacik