

SHARING STYLE MENU EXAMPLE

SHARING MAIN COURSES

Whole 6-hour braised lamb shoulder with green harissa, pomegranate and pine nuts
Roast sweet potatoes with pickled chilli, preserved lemon and tahini yoghurt
Chopped Israeli salad with crispy spiced chickpeas, sumac and parsley
Mujaddara – spiced basmati rice, orzo, green lentils and bulgur with crispy fried onions, pistachio and rose

Slow roast aged beef picanha with charred chilli and tomato salsa rossa
Roast rainbow carrots with carrot top salsa verde and toasted seeds
Fine beans with roast hazelnuts, radicchio and burnt lemon
Jersey royals with charred spring onion, soft herbs and lemon

Individual whole roast spring chickens with paprika, cumin, lemon and garlic
Baby gem salad with manchego, quince and lemon
Roast beetroot with ajo blanco dressing, toasted almonds and dill
Charred leeks with romesco sauce and hazelnuts

Roast rare breed pork porchetta with salmoriglio
Heritage tomato and sourdough panzanella with basil, olives and capers
Italian leaf salad with pecorino and white balsamic
Puy lentils with baby spinach and confit garlic

Roast salt cod with saffron aioli and almond migas
Patatas alinadas – baby potatoes with sherry vinegar, red onion and soft herbs
Summer salad of peas, asparagus, radish and baby gem with herb vinaigrette
Escalavada – charred peppers, aubergines and shallots with extra virgin olive oil and garlic

Grilled marinated lamb rump, pulled mechcoui lamb shoulder and merguez sausage
Saffron and tomato bulgur pilaf with caramelised onion and almonds
Ezme salad with pomegranate, sumac and mint
Flatbreads, Harissa + Cucumber Cacik