

Lunch

MONDAY TO FRIDAY 12:00 PM — 2:30 PM

£21 for 2 Courses | £26 for 3 Courses

Our dishes are prepared in areas where allergens are present, so we cannot guarantee 100% that they are free from these ingredients. Please speak with your waiter if you have an allergy.

Starters

LANDES WHITE
ASPARAGUS
Blood orange
Cinnamon sabayon mousseline

BARIGOULE
ARTICHOKES
Olives panisses
Preserved lemons

CRISPY SQUID
INK RISOTTO
Sardines
Chermoulah

Mains

BEEF BAVETTE
Green freekeh
Ewe's yoghurt
Sumac

PAN FRIED
SEA BREAM
Saffron fennel
Green chermoulah

GRILLED HALLOUMI
CHEESE
Dry fig
Hummus
Lemon thyme

Desserts

ORANGE BLOSSOM
FLOATING ISLAND
Caramelised almond
nougatine

"OM ALI"
BREAD PUDDING

Drinks

£10 for one glass

SPARKLING

NV Prosecco Villa Doral
Treviso, Veneto
Italy

WHITES

Altitudes, Ixsir Bekaa Valley
Lebanon

Gavi Spinola, Castello
di Tassarolo, Piedmont
Italy

ROSES

Provence, Château Trienne
France

REDS

Syrah, Temdem, Thalvin-Grailot
Coteaux d'Essaouira
Morocco

Okuzgozu, Kayra Anatolia
Turkey