

CAFE / DELI / BISTRO

ROUTE

DINNER

ANTIPASTI & SMALL PLATES

MIXED OLIVES / 3.5

V/VG/DF/GF/NF

FRIED SQUID / 6.75

Served with garlic aioli

NF

VEGAN BITES / 6.75

Crumb coated cauliflower, drizzled with maple syrup harissa. Served with garlic and chive vegan mayo

V/VG/DF/NF

PADRON PEPPERS / 5

V/VG/DF/GF/NF

KADAIF NEST / 7

Filled with chargrilled aubergine, ricotta, on a bed of mint yoghurt

V/NF

LAMB FLATBREAD / 6.5

Middle Eastern-spiced lamb, mint yoghurt, rocket, sumac & flatbread

NF

SPICY TORTILLA CRISPS / 5

with Baba Ganoush

V/VG/DF/NF

SKIN ON CHIPS / 3.5

Garlic & Parsley seasoning

V/VG/DF/NF

HUMMUS / 5

Served with flatbread

V/VG/DF/NF

VEGETARIAN KOFTE / 7

Bulgur, lentil & sweet potato kofte served on a bed of garlic yoghurt with drizzled chilli butter & dill

V/NF

LARGE PLATES

JACK FRUIT SHAWARMA / 15

Spiced jack fruit and oyster mushroom shawarma with chili coconut rice,

V/VG/DF/GF/NF

LAMB SHAWARMA / 15

Slow-cooked lamb, with chili turmeric rice and a side of garlic yoghurt

NF

CHICKEN THIGHS / 15

Chargrilled chicken thighs, ginger & garlic marinade, chargrilled cauliflower, onions, pomegranate, tahini

DF/GF/NF

PORK BAKLAVA / 14

Slow-cooked ham hock, sundried tomato and caramelised onion in filo pastry, served with rocket and feta

NF

THE VEGAN / 14

Roasted sweet potato, chickpeas & red pepper salsa, pine nuts, tahini, on a bed of hummus & aubergine paste

V/VG/DF/GF

SALMON / 16

Pan fried salmon fillet in garlic and caper butter served on a pea purée mash topped with asparagus and parmesan crisp

GF/NF

SALADS

SINGLE 4.95 / THREE 9.95 / FOUR 10.95

AUBERGINE

Basil & parsley hummus, pomegranate, crispy onion

V/VG/DF/NF

CAULIFLOWER

Brussel sprouts, tumeric, cranberry, dill, parsley, balsamic vinegar, almond

V/VG/DF/GF

CARROT

Parsnips, zaater, chilli flakes, coriander, white sesame, pomegranate molasses

V/VG/DF/NF

BARLEY

Red & yellow pepper, parsley, spring onion, mint, pomegranate

V/VG/DF/NF

BEETROUTE & APPLE

Green apple, pomegranate seeds, parsley, fennel, pomegranate molasses, lemon

V/VG/DF/GF/NF

GREEN BEANS

Baby potato, olive, white sesame, parsley, mint, mustard, shallot sauce

V/VG/DF/GF/NF

BUTTERNUT SQUASH

Quinoa, feta cheese, crispy onion, mint and parsley dressing

V/NF

FENNEL & PEAR

Pomegranates seeds, fennel seeds, basil dressing

V/VG/GF/NF

Please ask a member of the team for allergen advice

A discretionary service charge of 12.5% will be added to your bill

