



LUNCH MENU

[served between 12 and 3:30PM]

STARTERS

Soup of the day (see board) served with bread **£5.50**

Pear. Parma ham. Goats cheese. Pecans. Honey **£6.25/£11 (gf)**

Labneh. Griddled artichokes. Sunblushed tomatoes. Pine nuts. Herb oil **£6.25 (v)**

Lebanese sharing platter – Hummus. Tzatziki. Griddled aubergine with chilli sauce and pomegranate. Tomato, onion and feta salad. Flatbreads. **£12 (v)**

MAIN COURSES

Salad of the day (see board) **£8 (v)**

Quiche of the day. Mixed leaf salad (see board) **£7 (v)**

Slow cooked beef ragu. Gnocchi. Herb oil. Parmesan. Dressed rocket salad. **£12.50**

Spiced swordfish steak. Guacamole. Mango salsa. Slaw. Sour cream. Flatbread **£13**

Tahini roasted celeriac steak. Garlic and white bean puree. Warm caper, walnut, chilli and grape salsa. kale **£12 (vg, gf)**

Kale, sweet potato and bean stew with tamarind. Greek yoghurt.

Turmeric oil. Pomegranate. Mint. Flatbread. **£11 (v)**

SIDES

Judges bread and flatbread. Olive oil (vg) **£3**

House salad (vg, gf) **£3**

Seasonal greens (vg, gf) **£3.50**