a taste of the MIDDLE EAST

MEZE

Harissa lamb kofte with dill yoghurt, falafel, red pepper hummus, filo feta rolls, white bean salad & flatbread

MAINS

SHISH TAWOOK Chicken thighs marinated in lemon, mixed spices & yoghurt, skewered & chargrilled

ZA'ATAR COD Pan-fried Cod Supreme with preserved lemon, olive, chilli & coriander relish

LAMB BASTILLA (n) Spiced lamb, onions, dates & pine nuts encased in crispy filo pastry

TURKISH PIZZA Sourdough base topped with spiced beef, cherry peppers, crumbled feta & pomegranate

HARISSA AUBERGINE (v)

Stuffed with roasted vegetable & lentil tagine, topped with garlic & dill yoghurt

All served with Fattoush salad & braised rice

DESSERTS

EASTERN MESS (n) Mixed berries, vanilla rose cream & crushed meringue served with Morello Cherry sorbet & crushed pistachios

DATE CAKE Served warm with cardamom custard

ROASTED SPICED PLUMS Served with orange & honey yoghurt

ALMOND & RASPBERRY TART (n) Served with toasted coconut ice cream

THURSDAY 21ST SEPTEMBER £25.95 PER PERSON