
2 COURSE LUNCH MENU

2 COURSES £22

STARTERS

CHOOSE 1 OF THE FOLLOWING

BOREK

Lamb Spring Rolls Served With Mint Yoghurt Sauce And Harissa Emulsion

ORIENTAL HOT HONEY WINGS

Juicy chicken wings glazed with a sweet and spicy honey sauce, infused with middle Eastern spices. Garnished with toasted sesame seeds

ARTICHOKE SALAD

A delightful medley of tender artichokes paired with vibrant beetroot, complemented by a zesty chickpea salsa. Topped with creamy whey cheese and garnished with crunchy candied walnuts

MAINS

CHOOSE 1 OF THE FOLLOWING

CHARD-GRILLED BUTTERFLY CHICKEN

Served with a robust spiced Provençale sauce, accompanied with duchess potatoes

LAMB TAJINE

Slow Cooked Lamb Shoulder In Traditional Moroccan Spices.
With Apricot, Sultanas And Couscous

PAN-FRIED TOFU

Soybean Curd In Massaman Curry Sauce. Topped With Crispy Rice
Noodles And Coriander Oil

SIDES

FRIES 4

ADD TRUFFLE AND PARMESAN + £1

MIXED SALAD 4

House Dressing, Garnished With Cherry Tomato, Cucumber And Beetroot

STEAMED MIXED RAINBOW VEGETABLES 4

Chilli And Lemon Butterith Toasted Almonds

HAËËBI

LUNCH MENU



SCAN FOR ALLERGY
AND NUTRITIONAL
INFORMATION