

Starters

DYNAMITE PRAWNS

Prawns coated in a lime and sriracha sauce. Served on a bed of crispy salad.

£12

SPICEY LENTIL SOUP

A rich and hearty lentil soup with cumin, coriander and a hint of lemon. Served with warm flatbread. [V/VG]

£8

ORIENTAL HOT & HONEY WINGS

Chicken wings coated in a sweet and spicy sauce, garnished with toasted sesame seeds.

£11

Mains

All mains are served with Yorkshire pudding, roasted potatoes and all the trimmings. Topped with rich gravy.

ROASTED PRIME WAGYU

Succulent, slow-roasted topside Wagyu beef, seasoned with aromatic Middle Eastern spices.

£24

SUMAC ROASTED CHICKEN

Juicy roasted chicken seasoned with sumac and lemon thyme.

£19

HERB ROASTED SALMON

Salmon fillet coated with a mixture of breadcrumbs, fresh herbs and lemon zest. Baked until golden and served with a dill sauce.

£21

SPICED CAULIFLOWER & CHICKPEA ROAST

A vegan option featuring roasted cauliflower and chickpeas with cumin, coriander and turmeric. [V/VG]

£17

Sides

SAFFRON RICE

Luxurious, fragrant and colour saffron-infused rice. Garnished with toasted almonds, raisins and parsley.

£6

CHEESY CAULIFLOWER

Cauliflower baked in a creamy cheese sauce. Topped with breadcrumbs and extra cheese. [V]

£7

SUMAC POTATOES

Roasted potatoes tossed with sumac, garlic and olive oil. [V/VG]

£6

Desserts

TIRAMISU CARDAMOM

A Middle Eastern twist on tiramisu: cardamom mascarpone, espresso-soaked spiced cake, cocoa and rosewater syrup.

£8

SPICED APPLE CRUMBLE

Spiced apples with cinnamon, cardamom and cloves. Topped with tahini oat crumble and pistachios. Served with vanilla ice cream.

£9



HAËËBI

SUNDAY ROAST