



FESTIVE MENU

2 COURSES £38
3 COURSES £45

STARTERS

CHOOSE 1 OF THE FOLLOWING

CHORBA LAHM

A rich and aromatic lamb broth infused with frik and seasonal vegetables
Served with warm, grilled khobz

MUSHROOMS MEZES

Sautéed wild forest mushrooms in a creamy sauce.
Served on a crispy toasted bread

DYNAMITE PRAWNS

Coated in a sriracha & lime sauce. Served on a bed of crispy salad garnished
with fresh chilli and spring onions

SAVOURY CHICKEN LIVER

Served with a spiced brioche and cinnamon scented red onion chutney

MAINS

CHOOSE 1 OF THE FOLLOWING

TURKEY BALLOTINE

A succulent turkey ballotine stuffed with spinach, whey cheese, and wild forest
mushrooms. Served on a bed of buttered french beans and creamy chestnuts,
finished with a tangy cranberry reduction.

LAMB SHANK TAJINE

Aromatic lamb shank perfumed with cinnamon, served in a rich
spiced sauce infused with mint. Accompanied with couscous.

CONFIT DUCK LEG

Tender confit duck leg served with creamy mashed potatoes, delicately
perfumed with rosemary and buttery french beans. Finished with a rich
cinnamon and orange duck sauce.

ZA'ATAR ORANGE SALMON

Tender salmon fillet marinated in za'atar and orange zest. Served with
roasted sweet potatoes and garlicky kale, finished with a hint of citrus.

SPICED CAULIFLOWER & CHICKPEA ROAST

A vegan option featuring roasted cauliflower and chickpeas with
cumin, coriander and turmeric.

SIDES

FRENCH FRIES	5
STEAMED MIXED RAINBOW VEGETABLES	5
SAFFRON RICE WITH ALMONDS AND SULTANAS	5
MIXED BABY LEAF SALAD	5

DESSERTS

CHOOSE 1 OF THE FOLLOWING

CHOCOLATE LAVA CAKE

Paired with velvety vanilla ice cream

CARAMEL APPLE CRUMBLE

Tender apple slices baked with a spiced cinnamon flavour.
Finished with a drizzle of warm caramel sauce and served
with a side of whipped vanilla cream.