

CORPORATE TASTE MENU

49PP (MINIMUM 2PAX)

AVAILABLE FROM 11.30AM-3PM MONDAY - FRIDAY

FOR THE TABLE

HOUSEMADE BREAD, ZA'ATAR SPICED BUTTER

HUMMUS, MACADAMIA DUKKAH, OLIVE OIL, LEBLEBI

PAN FRIED HALLOUMI, LOCALLY SOURCED HONEY, FIG JAM, WILD HERB FLOWERS

TRADITIONAL LENTIL KOFTE, POMEGRANATE, CORIANDER, WHITE COS, LEMON

APRICOT & CAULIFLOWER TABBOULEH, ALMONDS, PARSLEY, LEMON DRESSING

SPICED FRIED CAULIFLOWER, RAS EL HANOUT, LEMON, BLACK TAHINI, ALMOND, PARSLEY

GROUP TO SELECT ONE OF THE FOLLOWING

SHISH TAWOOK, WOOD FIRED CHICKEN SKEWERS, KISIR, TOMATO, YOGHURT

MANTI, SLOW COOKED LAMB, DUMPLINGS, YOGHURT, MINT, CHILLI BUTTER

WOOD FIRED ANGUS BEEF, HÜNKAR BEĞENDI STYLE, CHILLI BUTTER, RADISH

Dietary requirements can be catered to.

One bill per table, all of our food may contain nuts, gluten and shellfish, although all care is taken, trace elements are unavoidable in all meals, can cater to halal, banquet menus are required to be served for all guests at the table, dietary requirements can be catered on the day, cakeage fees apply to all cakes brought into the venue, surcharges apply to all card payments. A 10% surcharge applies on Sundays and 15% on public holidays.