



Levantine Sharing Plates

DIPS

Mixed Olives (Vg) in a citrus marinade	£4
Black-Bean Hummus (Vg) Velvety puree with an ezme, garlic puree and olive oil drizzle.	£4
Smoked Labneh (V) Tomato salsa, garden herbs & sumac, paprika oil	£4
Aubergine Zaalouk (Vg) Slow-roasted with garlic & tahini drizzle	£4
Dips Trio (V) With puff	£12

FLATBREADS

Charcoal FB (V) Char auberigine, peppers, oilives& Lilliput cappers Caponata style	£10
Artichoke & Ricotta FB (V) Spinach and caramelized onion molasses, permasan	£10
Sumac Lamb FB Labneh, pickled-onion lemon wedge	£10
Ezme & Burrata FB(V) Ezme smoky chili honey Moroccan spices	£13
PUFF Za'atar / Pull biber / Anise / Plain	£2.5

PLATES

Roasted Carrot (V*) Bed of apricot harissa labneh molasses	£9	Za'atar Chicken Schnitzel Turkish-pepper aioli	£9
Fattoush & Candied Walnuts (V*) Seasonal salad, mixed herbs, crispy za'atar bread sumac vinaigrette	£10	Braised Chickpeas (V*) Sumac labneh, olive oil	£12
Balsamic Glazed Leeks (V) with red pepper puree, chimichurri and pepitas	£10	Jampari Prawns Confit in preserved lemon	£12.5
Halloumi (V) Smoked chilihoney, sesame & glazed prunes apricot	£10.5	Oven Baked COD Giant couscous & confit shallots	£13.5
Charred Aubergine (V*) Caramelised onion, pomegranate, pine nuts and Tulum peynir	£11.5	Chicken Tagine Grilled olives, sweet carrot & red pepper	£15
Hispi Cabbage (V) Marcona almonds crispy chilli and ajo blanco	£12.5	Grilled Squid Heritage tomato salad, blood orange vinaigrette and nigella seeds	£15.5
Merguez & Mutabal Grilled spicedlamb sausage, smoked aubergine mixed herb salad	£12.5	Grilled Galician Octopus Seafood Rice, prawns emulsion fermented chilli honey, salsa verde	£16
Baked Lamb Kofte Shimeji mushroom, pickled onion, gravy, flaked almonds	£13	Harissa Lamb Levantine style pulled lamb, pickles,mix herbs	£18

Vegan : (Vg)

Canbe Vegan : (V*)

Vegeterian : V

ALLERGEN INFORMATION For more information please speak to a member of staff. Please advise a member of staff if you have any particular dietary requirements before placing your order. Please note that an optional 12.5% service charge will be added to your bill to be shared amongst all staff



BREAKFAST AND BRUNCH

CHEF'S BREAKFAST GRANOLA £8.5 N, D, G

Nutty house granola served with Greek-style yogurt and fresh berries

HOUSE BIRCHER OR PORRIDGE £9.5 N, G, D

Overnight Oats or Porridge Oats, Yogurt, Apple, Sultanas, Honey, Walnuts, Cinnamon

FERMENTED CHILLI EGGS £11.5 E, Se, D, G

2 poached eggs on za'atar yogurt, pepitas, chilli oil and seeded sourdough toast
Add Merguez or Cumberland sausage or grilled bacon for @ £3

BAKED MERGUEZ RAGOU £11.5 G, E, D, Sd

One poached eggs, yogurt dressing, merguez sausage, mixed herbs, seeded sourdough bread

SHAKSHUKA ON SOUDOUGH £11.5 E, D, G, Sd

Spiced pepper-tomato, poached eggs top with feta cheese, rose harissa served on seeded sourdough
Add Merguez or Cumberland sausage or grilled bacon for @ £3

PARMA HAM ON TOAST £11.5 G, D, Sd

Whipped ricotta, caramelised peach, aged balsamic dukkah and mixed leaves salad
Add poached eggs or scrambled eggs @ £3

MATBUCHA MOROCCAN STYLED FLAT BREAD - £11.5 G, Sd

Poached eggs, toasted sesame seeds, labneh sauce, mixed herbs

BEEF & EGGS - £11.5 Ce, D, Sd, G

Spiced minced beef, baked eggs, tahini, yogurt and amba sauce, sourdough ends

ENGLISH BREAKFAST £13.5 E, G

Grilled Cumberland sausage, Portobello mushroom, back bacon, fried eggs, tomato, baked beans, seeded sourdough ends

EAST2WEST MEDITERRANEAN STYLED BREAKFAST - £13.5 G, D, E, SD

Poached egg, tomato, cucumber, feta cheese, chilli honey, turmeric butter, melon, olives, Sujuk sausage, grilled halloumi, sourdough ends

"Gluten free bread also available upon request"

SIDES

Eggs -poached, fried, scrambled £3

Grilled Merguez £3

Grilled Bacon £3

Cumberland sausage £3

Portobello Mushroom £3

ALLERGENS KEY:

C- Crustaceans, Ce- Celery, D- Dairy, E- Egg, F- Fish, G- Gluten, P- Peanuts, Sd- Sulphur Dioxide, Se- Sesame Seeds, Mo- Molluscs, Mu- Mustard, L- Lupin, N- Nuts, N*- Nut aware, S- Soya, [] - Can be excluded



DESSERT

Stone Fruit Tahini Crumble <i>Served with orange blossom infused custard.</i>	7
Spicy Dark Chocolate Mousse <i>With sesame crocant</i>	7
Stuffed Apricot <i>Whipped cream, almonds / pistachio</i>	7
Chocolate Brownie <i>Gluten free dark chocolate brownie served with milk ice cream & Pedro Ximemez sultanas (Contains Alcohol)</i>	8
Baklava Cheese Cake <i>Chef's special</i>	8.5

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TEA

<i>English Breakfast</i>	3.25
<i>Earl Grey</i>	3.25
<i>Green</i>	3.25
<i>Peppermint</i>	3.25
<i>Fresh Mint</i>	3.25
<i>Chamomile</i>	3.25

COFFEE

<i>Single Espresso</i>	2.75
<i>Double Espresso</i>	3.25
<i>Black Americano</i>	3.25
<i>White Americano</i>	3.5
<i>Single Macchiato</i>	3.25
<i>Double Macchiato</i>	3.5
<i>Cortado</i>	3.75
<i>Café Latte</i>	3.75
<i>Cappuccino</i>	3.75
<i>Flat White</i>	3.75
<i>Mocha</i>	3.75
<i>Chai Latte</i>	3.75
<i>Hot Chocolate</i>	3.75

Alternative milks charged an extra 0.30
Syrups available for an additional 0.30
Hazelnut, Vanilla, Gingerbread, Cinnamon & Caramel



DRINKS MENU



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RED WINE

- LONG COUNTRY, Cabernet Sauvignon, Chile, 2024** 6.75 / 32
This medium bodied cabernet sauvignon is picked in Chile's central valley and has a lovely fresh aromas and flavours of red and black fruit
- SAPORITO Merlot, Italy, 2022** 7.5 / 37
A smooth and fruity red wine from Italy with notes of cherry, blackberry, and plum. Light tannins and a hint of spice
- PUENTE LA CAROLINA, Rioja Crianza, Spain, 2020** 8 / 39
A well-balanced Rioja aged 12 months in oak barrels, offering notes of ripe red fruit, vanilla, and soft spice. Smooth and elegant
- VALDEVINA, Malbec, Argentina, 2024** 8.5 / 40
Smooth and Medium-bodied, rip dark fruit and subtle spice and soft tannins
- DOMANIE DE PASQUIERS, Gigondas, France, 2023** 75
Grenache-led, ripe black cherry, wild herbs, pepper, structured yer fresh

SPARKLING WINE

- SALVETO Prosecco, Extra Dry, Italy** 10 / 40
Light fresh and lively with notes of green apple and citrus
- TIEPOLO Rose Prosecco, Extra Dry, Italy** 11 / 45
Fresh strawberry, redcurrant, raspberry, red cherry, and hints of citrus
- JAFFELIN CREMANT DE BOURGOGNE, Blanc de Blanc Brut** 55
A fresh bouquet featuring citrus, white flowers, green apple, & hints of pear & toast
- BARON HAUSSMANN, Champagne Brut Reserve, France** 85
Expressive, elegant aromas of citrus, white flowers, and green apple, with secondary notes of brioche and toasted almond

WHITE WINE

- LONG COUNTRY Sauvignon Blanc, Chile, 202** 6.75 / 32
Intense, vibrant, and aromatic, showcasing notes of grapefruit, lemon, lime, passion fruit, and pear
- CIELO Pinot Grigio , Italy, 2024** 7.50 / 37
A refreshing Italian white wine with crisp acidity and delicate notes of citrus and green apple.
- BESTUE , Chardonnay , Spain, 2024** 8 / 39
A smooth and elegant Spanish Chardonnay with vibrant notes of ripe tropical fruit, vanilla, and a hint of oak. Well-balanced with a refreshing finish
- THE BLENDER , Greece, 2024** 9 / 50
Bright fruit flavors and a clean finish
- DOMAINE SEVE, Pouilly Fuisse, France, 2024** 75
Aromas of citrus blossom, white flowers, and minerality. Palate is buttery yet fresh, featuring pear and apple, with a long, mineral-driven finish

ROSE WINE

- LA DELIZIA, Pinot Grigio Rose, Italy, 2024** 6.75 / 32
Fresh, delicate nose with prominent red fruit notes like wild strawberry and raspberry, often with subtle floral undertone
- SOUENIR DE VACANES, Vin Orange, France, 2025** 8 / 39
Fresh and vibrant with concentration, featuring notes of tangerine, peach, and dried apricot, balanced by a fine, light salinity and a long finish
- CHATEAU MONTAUD, Provence Rose, France, 2025** 45
Crisp and dry with notes of strawberry, white peach, citrus blossom, and redcurrant

COCKTAILS

NEW FASHION	14
Sweet – Balance - Nikka Whiskey, PX, Maraschino Cherry	
SPICY PASSION FRUIT MARGARITA	13.5
Tropical - Fresh - Tequila gold, Passoa, Aperol, Spicy tincture, Passion fruit puree, Lime	
CLASSIC MARGARITA	13
Balanced combination - 100% Agave Tequila, Cointreau, fresh-squeezed lime	
NEGRONI	13
Bittersweet - Gin, Sweet Vermouth, and Campari	
ESPRESSO MARTINI	13
Classic – Vodka, Freshly Brewed Espresso, Cacao Blanc	
OLD FASHION	13
A harmonious balance—not too sweet or bitter Bourbon, Sugar& Bitters	
MOJITO	
STRAWBERRY / PASSION FRUIT / ORIGINAL	13
Light & Sweet – White Rume, Soda Water, Lime Juice, Fresh Mint	
RAIN FOREST FROZEN DAIQUIRI	13
Refreshing & Sweet - White Rum, Granadine, Rasberry Puree, Fresh lime	

COCKTAILS

ELDER BLOOM	13
Sour-Fresh -Long Tanqueray Gin, St. Germain Elderflower, Cucumber, Dry Black Olives, Lemon , Egg White	
SUMAC MARGARITA	13
Sharp – Sweet – Balanced - Silver Tequila, Triple Sec, Sumac Syrup, Lime	
FIG NEGRONI	13.5
Sweet - Bitter Tanqueray Gin, Campari, Martini Rosso, Homemade Fig Marmalade, Rosemary	
COCO LOCO	14
Sweet – Tropical - Long Coconut Rum, Malibu, Licor 43, Coconut Milk, Pineapple Juice, Lime Juice, Maraschino Cherry and Coconut Drizzles	
HENDRICK'S COOLER	13.5
Long – Fresh – Fruity - Hendrick's, Passoa, St.Germain Elderflower, Cucumber, Passion Fruit Puree, Apple juice, Lime	
EL PARDRONCITO	13.5
Smoky – Fresh - Mezcal, Passoa, Agave, Padron p. Lime	
THREESOME	13.5
Sweet – Fresh - Long Absolut Vodka, Raspberry Liquor, Crem de Mure, Raspberry Jam, Lime Juice	

BEER & SPRITZ

SKOPELOS LAGER	H 3.25 / P 6
VICTORIA MALAGA LAGER	H 3.75 / P 7
COMLOT SESSION IPA	H 3.75 / P 7
DAURA DAMM (gf) BOTTLE	5
ESTRELLA DAMM 0.0% Bottle	4.5
OLD MOUT Cider Berry & Cherry bottle	6.75
APEROL SPRITZ	12
HUGO SPRITZ	12
SANGRIA - RED/WHITE/ROSE	11.5 / 37

GIN & TONIC

TANQUERAY GIN&TONIC	12.5
TANQUERAY SEVILLA ORANGE GIN & TONIC	13
HENDRICK`S GIN & TONIC	13.5
MONKEY 47 & TONIC	14.5
TANQUERAY NO.10 & TONIC	14.5

0% ABV

0% NEGRONI	9
Pentire Adrift, Botivo, Lime juice & homemade spiced Agave	
0% AMERETTO SOUR	9
Lyre s Ameretti, Lemon Juice, Egg White, Sugar Syrup	
0% SPICY MARGARITA	9
Martini Vibrante, Pentire Coastal , Cranberry Juice and Botivo	
0% MATCHA ELDER FLOWER	9
Zero Gin, Fresh Cucumber Juice, Elder Flower Syrup & Macha	

SOFT DRINKS

STILL WATER 35 CL/75 CL	2.5 / 4
SPARKLING WATER -35CL /75 CL	2.5 / 4
COCA COLA -33 CL	
Original / Diet / Zero	3
7UP ZERO	3
CHERRY SODA WATER	4
ORGANIC LEMONY LEMONADE	4
KOMBUCHA	4
GINGER BEER	5

FRESH JUICES INKS

ORANGE / CARROT / APPLE	5.5
MIXED	6.5
GREEN BOOST	7
Cucumber, Green Apples, Lime, Ginger	
ROOT BOOST	7
Pineapple, Green Apples, Beetroot	