


Starters

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| SMOKED SALMON 19 shallots, capers, lemon, horseradish cream 684 Kcal | PAN FRIED KING PRAWNS 25 served with garlic and butter sauce 662 Kcal | |
| GREEK SALAD (V) 11 feta, cucumber, cherry tomatoes, red onion, olives, peppers, mint 835 Kcal | MEZZE TOWER 35 hummus, tabbouleh, moutabal, falafel, kibbeh, cheese sambousek, fatayer, lamb sambousek, pickles, pitta bread 1527 Kcal Serves two | CHICKEN GYOZA 12 crispy chilli oil, sesame, spring onion 883 Kcal |
| SPICED LENTIL SOUP 7.50 red lentil, cumin, coriander, chilli oil 832 Kcal | BAKED SCOTTISH SCALLOPS 21 parsley, garlic 930 Kcal  Pairs with Chateau d’Esclans Whispering Angel Rosé | GRILLED ASPARAGUS (VE) 12 wild garlic hummus, hazelnut pesto 392 Kcal Add poached egg 2 73 Kcal |

Robata

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| RIBEYE STEAK 45 10oz 280g 760 Kcal  Pairs with Le Versant Syrah D’oc | SOUTH COAST DOVER SOLE 70 1014 Kcal  Pairs with Journeys End Weather Station Sauvignon Blanc | FILLET STEAK 48 8oz 225g 753 Kcal |
| FARROUJ MESHWI 26 boneless marinated baby chicken, grilled and served with our homemade Arabic garlic sauce 1486 Kcal | ARABIC STYLE WHOLE SEA BASS 28 976 Kcal | ARABIC LAMB CUTLETS 30 999 Kcal |
| SAUCES 3.5 béarnaise 540 Kcal green peppercorn 433 Kcal garlic and herb butter 641 Kcal | | |
| Our meat cuts are all native breeds sourced from Heron’s Farm, Colchester and dry-aged for at least 28 days All dishes are served with grilled cherry tomatoes and shallots | | |

Mains

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| PAD THAI NOODLES (VE) 14 tamarind, peanut, beansprouts 735 Kcal Add Chicken 9 360 Kcal ♦ Prawns 12 373 Kcal | LAMB BIRIYANI 27 served with rice and cucumber raita 1529 Kcal |
| PENNE ARRABIATA (VE) 16 tomato sauce, dried red chilli, garlic 1135 Kcal Add Chicken 9 360 Kcal ♦ Prawns 12 373 Kcal | FISH AND CHIPS 21 battered haddock served with chips and mushy peas 1567 Kcal  Pairs with Domaine Lafarge Cadireta Chardonnay |

Sides

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| BUTTERED GREENS (V) 5.5 619 Kcal | KOFFMANN FRIES (VE) 5 837 Kcal | FATTOUSH SALAD (VE) 5 598 Kcal |
| PURPLE SPROUTING BROCCOLI (VE) 6 with almond and chilli 779 Kcal | TRUFFLE AND PARMESAN KOFFMANN FRIES 8.5 967 Kcal | ARABIC RICE (V) 6 753 Kcal |
| SKILLET FRIED POTATOES (V) 5 767 Kcal | | |

(V) Vegetarian (VE) Vegan

Adults need around 2000 Kcal a day



The optional £1.23 on your bill guarantees that a life-changing GiftTree will be planted, to help counter balance the carbon footprint of your meal. www.gifttrees.com

If you have any allergies or dietary requirements, please speak to a member of the team before ordering. Please be aware that traces of allergens used in our kitchen and bar areas may be present, and we cannot guarantee the absence of allergens from our dishes or drink serves. A discretionary 15% service charge will be added to your bill.



PARLAY