

YOPO

ZAYTOUN

Made to share. Made to connect.

SMALL	Warm grilled flatbread	7
	Mixed olives	7
	House pickles <i>vg</i>	4
	Burrata, heritage tomatoes consommé, chermoula <i>v</i>	15
	Silky hummus, sundried tomatoes, olive, sumac <i>vg</i>	9
	Smoky baba ghanoush, sesame seeds, parsley <i>vg</i>	9
	Cool tzatziki, mint oil, walnuts <i>v</i>	9
	Creamy taramasalata, dill oil, salmon roe	9
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	Mixed platter	29
	Silky hummus, smoky baba ghanoush, cool tzatsiki, warm grilled flatbread	
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RAW	Yellowtail tuna crudo, burnt lemon gel, green chillies	18
	Hand-dived scallop carpaccio, grapefruit, olive oil, sea fennel	22
	Prawn tartare, cucumber, apple	22
LARGE	Charred cauliflower, red pepper, tahini, garden herbs <i>vg</i>	21
	Slow-roasted aubergine, miso, sesame, pomegranate <i>vg</i>	25
	Native Cornish lobster tail, orzo, tomatoes, chilli	43
	Seabass, tomato emulsion, caviar	35
	Braised beef short rib, saffron couscous, parsley, shallot salad	29
	Flame-grilled poussin, toum, house pickles, jus	28
	County Wexfort rib-eye steak, Roscoff onion, red wine jus, harissa butter	49
SIDES	Crispy batata harra potatoes <i>vg</i>	9
	Charred hispi cabbage, pistachio butter <i>vg</i>	9
	Baby carrots, cumin, Greek honey, feta mousse <i>v</i>	9
	Tenderstem broccoli, lemon ricotta, preserved lemon, sesame <i>v</i>	9
	Bitter leaf salad, lemon vinaigrette	8
SWEET	Pistachio mille-feuille	16
	Chamomile chocolate fondant, Manahi olive oil ice cream	15
	A selection of cheese from Fromagerie Beillevoire	18

Vegetarian (*v*) / Vegan (*vg*). If you have any allergies or food intolerance, please advise a member of staff.
All prices include VAT. A discretionary 15% service charge will be added to your bill

Wine by the Glass

CHAMPAGNE	NV Veuve Clicquot Brut Yellow Label <i>Champagne, France NV</i>	24
	NV Veuve Clicquot Brut Rosé <i>Champagne, France NV</i>	32
	French Bloom Le Rosé (<i>non-alcoholic</i>)	17
WHITE	Grower Series x Gassac – Occitane White <i>Languedoc, France 2023</i>	10
	Fondo Antico – Zibbibo <i>Sicily, Italy 2022</i>	12
	Von Winning – Win Win Riesling <i>Pfalz, Germany 2023</i>	14
	Kikelet – Dry Furmint Tokaji <i>Tokaji, Hungary 2020</i>	18
	Charly Nicolle – Chablis Vieilles Vignes <i>Burgundy, France 2022</i>	22
ROSÉ	Château Minuty – S Rosé <i>Provence, France 2024</i>	16.5
RED	Tracce Bio – Montepulciano d’Abruzzo <i>Tuscany, Italy 2022</i>	10
	Moulin de Gassac – Grenache <i>Languedoc-Roussillon, France 2024</i>	12
	Carlos Mazo – Costumbres Tinto <i>Rioja Oriental, Spain 2022</i>	17
	Jurij Fiore & Figli – Chianti Classico “Sonocosi” <i>Tuscany, Italy 2024</i>	21
	Sept – Cuvée de Soleil (Tempranillo/Cabernet Sauvignon) <i>Batroun Mountains, Lebanon 2022</i>	25

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