

Group Set Menu

£40 for Starter/Main / £43 for 3-courses

For groups of 10 people or more

Bread & Dips +£8

Starters

Blanched Cherry Tomatoes, caperberries, balsamic, sheep's cheese labneh (vg/gf)

Beetroot & Pickled Grapes, whipped ricotta, pickled walnuts, green oil (gf ask for vg)

Braised Ox Cheek, beef and grape reduction, shoestring fries (ask for gf) (+£2)

Halloumi & Aubergine Skewer, pomegranate molasses, walnuts, dried fruit (v)

Tiger Prawns, garlic butter, chilli (+£2) (gf)

Octopus & Sucuk Skewer, garlic tahini yoghurt, dried fruit, nut crumble

Main Courses

Chicken Bowl, giant couscous arabieh, za'atar, onion, cucumber

Harlequin Squash & Sheep's Cheese, wild garlic pesto, chicory, pistachio, walnut (ask for gf or vg)

Prawn Orzo, harissa, chilli, cherry tomatoes, buffalo mozzarella, Aleppo pepper

Slow-Cooked Beef Short Rib, garlic tahini yoghurt, sumac onions (+£3)

Lamb Rump Shish, sumac onion, ezme, zhoug, za'atar bread (+£3) (ask for gf)

Saffron Seafood Stew, hake, mussels, prawns, chilli, onion, cream (+£2) (gf)

Halloumi Salad, giant couscous arabieh, peppers, chickpeas, lemon oil, harissa butter (ask vg)

Chicken Shawarma Flatbread, garlic yoghurt, sumac onion, ezme (ask for gf)

Dessert

Greek Style Doughnuts, topped with pistachio, walnuts & honey (v)

Lella Cake, milk soaked sponge, layered with cream, honey, topped with nuts & dried fruits (v)

Cheesecake, chocolate, tahini, caramel (v)



Scan the QR code to see the menu and our allergen information. Please inform our team of any allergies, we can't guarantee complete absence of allergens, not all ingredients are listed. Gluten and sesame seeds are present in our kitchen. All meat is certified halal. Caution, some dishes may contain shells. Ask our staff about vegetarian or vegan options. A discretionary service charge will be added to your bill.