BEYOND HUMMUS

MENU
£ 28.50 PER PERSON (INC.VAT)

TO START
SPICY BEETROOT, LEEK AND WALNUT SALAD (V)

MAINS
LAMB/BEEF MEATBALLS
broad beans and lemon

ROASTED BUTTERNUT SQUASH (V)
red onion, takini and za’atar

SHARING DISHES TO ACCOMPLISH THE MAINS
FATTOUSSH
Syrian salad

BASMATI RICE
chickpeas, currants and herbs

BABA GANOUSH
fresh herb salad, green chermoula

FLATBREAD

DESSERT
SYRIAN CIGARS
set yoghurt pudding and poached peaches

DRINKS

WHITE WINE

DOMAINE DES TOURELLES 2015
Mouth filling but fresh, it is beautifully balanced with an impressive backbone of elegant minerality
£ 20.40

LEVIN SAUVIGNON BLANC 2014
Elegant and mineral, with gooseberry and herbaceous style and decent acidity.
£4.25 | £17.00

RED WINE

CHATEAU MUSAR HOCHAR PERE ET FILS 2012
Aromatic and rather robust. Medium tannins with dark fruit and warm spices.
£ 27.55

CABALETTA 2014
Rich and velvety red cherry and bramble fruit flavours, mocha and a hint of sweet vanilla.
£21.00

Other drinks are available on request.

Please make us aware of any specific allergies or intolerances you may have, for us to best accommodate your dietary requirements.