

DINNER

Seasonal pickle + ferment plate	3
Olives, cumin + preserved lemon	5
ZFC + chilli honey	5
Almond + corn fried anglum, harissa + rose	6.5
Dusty Knuckle sourdough + date butter	3.5
Flatbread, honey + za'atar	3.5
Fluffy pita, tahini + olive oil	3.5
Cornbread, zhoug + honey butter	4
Whipped feta, carrot relish + kadaifi	5
Labneh, pickled rhubarb + nigella dukkah	5
Marinated aubergine, tahini + pine nuts	5
Golden beet hummus + everything seasoning	5
Confit chicken, fennel, orange + poppy seed	13.5
Merguez kofta, pickled corno pepper + amba yoghurt	12
Goat shawarma, kraut + zhoug	15.5
Roast cauliflower, golden tahini + date syrup	9
Burnt aubergine, labneh + zhoug	12
Batata, red pepper + dill	6.5
Bagel fattoush, wild garlic + blood orange	7.5
Pastrami trout lox, seeded rye crackers + caper schmear	9
Orange and almond fish tagine w/ buckwheat pilaf	14
Grilled octopus, harissa mayo + pickled samphire	15
House smoked mackerel, chraime + crispy capers	11

IT IS WHAT IT IS

Let our chefs guide you through the menu:

£40 per person for the whole table including fizz.

Min 2 people. Please inform your server of any dietary requirements, and let the feast begin.