

M E N U

Dinner served Thursday - Sunday 4pm-8.30pm

STARTERS AND SMALLER PLATES

Whipped herb ricotta, fig, lemon, honey, pine nuts, toasted herb bread £9 (v, gfa)

Crispy fried Korean chicken, gochujang glaze, deep fried shallots, spring onions, sesame seeds £10 (gf)

Lamb kofta, tsatziki, harissa, dill pickled cucumber, Lebanese flat bread, chive oil £10 (gfa)

Marinated extra-large green Andalucian olives, sundried tomatoes, bread, aioli, olive oil £9 (vg)

BIGGER PLATES

Chicken Shawarma (va, vga, gfa)

Marinated chicken pieces, house garlic sauce, harissa, yoghurt, Arabic salad, pickles, flat bread, skin on fries £18 (v - baked feta, sundried tomato, roast pepper)

Pichana Chimichurri

Argentinian style rump cap steak, sliced (best served M.R), oven roasted bell peppers, red onion, courgette, herb roasted parmentier potatoes, green herb chimichurri dressing, charred lemon £25 (gf)

Moules Frites

Steamed Shetland mussels, liquor butter reduction (no cream!), shallot, garlic, lemon, parsley, dill, skin on fries, confit garlic mayonnaise, mopping bread £18 (gf)

Arabic Lamb Baharat (vga)

Two grilled spiced lamb kofta, Bharat tomato sauce, sour cream, arabic rice with za'ataar and sultanas, durham wheat mini flat bread, side salad, Arabic condiments, pomegranate £22 (v)

Penang Curry (King Prawn) (vga)

Mild, rich, slightly sweet Thai curry with peanuts, lemongrass, thick coconut milk, kaffir lime, Thai basil, fine green beans, steamed jasmine rice, lime pickled salad. £22 (gf) (vga)

EXTRAS / SIDES

Triple cooked chips £5 **Skin on fries** £4.50

AFTERS

Lemon posset, amaretti crumb £8 (v)

Verhona dark chocolate grilled brownie, gold top ice-cream £9 (v/gf)

Aged Camembert, honey and crackers £9

Milking Parlour Ice cream - 3 flavours £7

Jaffa cake / Milk gold top /Peach Sorbet(vg,df)

v-vegetarian, vg - vegan, gf - gluten free, vga - vegan option available, gfa - gluten free option available

We will try to cater for all diets but we can not guarantee a 'no trace' policy on our menu