### small-plates

- **house marinated olives** with ciabatta \[9\]
- **warm halloumi cheese** with blueberries, crisp lentils and burnt chili vinaigrette \[15\]
- **wood oven roasted oysters** with pickled mango and chive \[18\]
- **charred cabbage** with black olive tarator, burnt honey, pistachio and pickled feta \[16\]
- **farm salad** with pear, ubriacone cheese, lavender almonds, and roasted shallot vinaigrette \[16\]
- **chicken liver crostini** with blueberry mostarda and mint \[15\]
- **roasted oyster mushrooms** on sourdough with sheep’s milk cheese, pickled pickled cherries, black garlic and cardamom \[20\]
- **heirloom tomatoes** with labneh cheese, coriander and black lime \[16\]
- **wild mexican prawns** with rose petal shatta, cherry tomatoes and hearth baked pita \[24\]
- **grilled mackerel** with smoked almond-date ezme and charred lemon \[20\]
- **charred squid** with kale borani, pickled garlic, jalapeño and fenugreek \[16\]
- **potato and salted cod brandade** with garlic crostini and chives \[18\]
- **grilled butcher’s steak** with marinated tomato, roasted corn, sweet peppers and baba ghanoush \[22\]
- **chorizo-stuffed medjool dates** with bacon and piquillo pepper-tomato sauce \[20\]

### large-plates

- **hummus** hummus with hearth baked pita and...
  - charred fava beans, urfa, and pine nuts \[16\]
  - crisp short rib and sumac \[30\]
  - soft egg, Zhoug and black lentils \[16\]
  - additional hearth baked pita \[2\]

- **wood fired flatbread** with squash blossoms, za’atar, goat cheese and chili \[22\]
- **slow roasted pork shoulder** with piri piri broth, bulgur wheat, clams and smoked yogurt \[36\]
- ‘deluxe’ focaccia with taleggio cheese, ricotta, truffle oil and fresh herbs \[20\]
- **whole roasted fish** with spicy moroccan broth, mussels, new potatoes, and grilled menguez sausage \[46\]
- **sumac glazed 28oz bone-in ribeye** with harissa brown butter, grilled artichokes and hearth baked pita \[85\]
- **chicken shawarma roti** with vegetable mezze, hummus, olives, fermented chili sauce, garlo toum and hearth baked pita \[45/75\]

### cheese

- **carr valley mobay**, goat (semi firm, earthy)
- **crown finish caves crown jewel**, cow (buttery, semi firm)
- **crown finish caves queen of corona**, goat (fruity, firm)

### dessert

- **affogato** 10
  - sweet cream ice cream with espresso and vanilla shortbread
- **nutter butter squares** 5
- **rotating gelato** 4
- **rotating sorbet** 4

### cafe avec

- 10 (1oz espresso +1oz brandy/judo mirto)
- seasonal metric coffee - direct trade 4
- metric binary espresso 3
- cappuccino 5 latte 5
- tea by rare tea cellar
  - emperor’s jasmine pearls 8
  - emperor’s mint marjage 6
  - bourbon vanilla chai 7
  - freak of nature osoling 10
  - emperor’s chamomile citron 6
- rare tea cellar **black citron** iced tea 4
- san pellegrino 1 liter 8
- ginger beer 4
- coke, diet coke, sprite, ginger ale 3

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Every Tuesday all bottles of wine half off!  
*dine in only **limited quantities available*