

Weekend (Fri/Sat/Sun)

SHARING PLATES

Dips & Dukkah 12 (VN)

muhamarra (turkish pepper & walnut dip), carrot & caraway paté, split pea & lemon hummus, crudités, marinated olives, house pickles, pistachio dukkah, sourdough flatbread

Indian Mezze 13.5 (V option)

our own paneer tikka or mughal spiced barbecued lamp chops (+ £1.5)

both with mung bean dhal with toasted coconut, turmeric roast cauliflower with pilpelchuma yogurt, kachumber salad, hot lime pickle, sourdough flatbread

STARTERS / LIGHT LUNCHES

Soup of the Day 6.5 (VN)

housemade soup served with toasted salt bakehouse sourdough and butter or olive oil

Labneh 5 / 7 (V)

middle eastern soft cheese made from strained housemade yogurt with chilli, dried basil & wild garlic, toasted salt bakehouse sourdough, pickled apricots, pistachio dukkah

Mackerel Paté 5 / 7

housemade smoked mackerel paté, toasted salt bakehouse sourdough, house pickles

Warm Cauliflower Salad 6 / 8 (VN/GF)

cauliflower tikka, semi dried tomatoes, split pea hummus, crispy chickpeas, peppery leaves, tahini sauce, pomegranate molasses

KIDS LUNCH MENU

Soup served with toasted sourdough and butter or olive oil 4 (VN)

Beans on Toast (add cheese +50p) 4 (VN)

Hummus Plate - hummus, crudités, salt bakehouse pitta bread 5 (VN)

Beef Meatballs in tomato sauce with pasta & cheese 6

Macaroni Cheese 5 (V)

V - vegetarian VN - vegan DF - dairy free GF - gluten free (almost all dishes can be gluten free for +£1)

All food is prepared and cooked in an area that handles nuts, dairy, wheat and other allergens.

Please let us know, prior to ordering, if you have any dietary requirements such as vegan or gluten free.

starters, light lunches & kids meals
