

## Lunch Menu

2 Courses £19.00 or 3 Courses £23.00

### Small Plates

Mediterranean fish soup

or

Manti dumplings with seasonal greens, Naboulsi cheese, yoghurt sauce (v, n)

or

Meze – please choose two from below

Josper-smoked aubergine, tahini, walnuts (vg, n)

Roasted beetroot with labneh, carob vinaigrette, dukkha (v, n)

Smoked cod's roe, pickled Jalapeño, chopped onion

Jewish chopped liver, caper leaves, cornichons

### Large Plates

Wild boar sausage, lentils, sour cabbage, preserved lemon

Mussels with Carolina rice, saffron, dill

Sambusac with wild mushrooms, green chilli and tahini

### Desserts

Loukoumades with mountain tea syrup, poppy seed custard

Chocolate Mahlab mousse, hazelnuts, glacé pomelo, crème fraîche (n)

Selection of traditional Greek cheeses, walnut and raisin bread,  
homemade apple and quince chutney (n)

v-vegetarian, vg-vegan, n-nuts

We do not accept cash but do accept all major credit cards

Please inform us if you have any food allergies or special dietary needs.

Prices include VAT. A discretionary service charge of 12.5% will be added to your final bill.