

# Middle Eastern Dining Experience

*A curated selection of dishes to share, followed by your chosen dessert*

Yemeni brioche

Smoked aubergine, tahini, pumpkin seed, pickled chilli

Lobster Kibbeh, pickled rhubarb, black garlic mayonnaise

Labneh, radicchio, walnuts, pomegranate molasses

Bandari spiced Yellowfin Tuna, coriander chermoula, shirazi salad

Pressed Pork collar kebab, rose harissa, radish, green apple

Honey and za'ater spiced chicken, cauliflower , urfa chilli

Khoresh bademjan, split pea, preserved lemon, sour yogurt, black pepper

*served with*

Roasted carrots, goats curd, zhoug, cumin

Roasted batata harra potatoes, Aleppo pepper, sour cream

*Choose one dessert for the table*

Steamed orange pudding, saffron ice cream, candied pistachio

Chocolate and cardamon mousse, sour cherries, yogurt sorbet

Date molasses sticky toffee, caramel sauce, orange ice cream

*Please note, all ingredients are subject to availability, if an ingredient is unavailable a substitute will be made, by prior arrangement. Vegan and other dietary requirements available upon request.*