




HARISSA FESTIVE MENU

Book now to enjoy three Med-style festive courses!

£29.50 per person. Minimum order 2 people

Available from Friday 1st December / Please state 'Festive Menu' when booking. Served from 5pm, Wed. – Sat.

Mezze Sharing Starter



Mixed Spice Falafel and Tahini, Hummus, Saffron Pears, Chargrilled Halloumi, Harissa Chipolatas, Muhammara dip, Olives, Homemade Bread & Harissa
(happy to serve V or Vg versions on request)

Main Course

Chargrilled Flat Iron Steak

Chermoula & Batata Harra

King Prawn & Monkfish Tagine

Preserved Lemon, Fennel & Homemade Flatbread

Lentil Stew (Vg)

Charred Aubergine, Tahini, Zhoug & Crispy Chickpeas

Harissa Chicken

Cumin Cous Cous, Roasted Turmeric Cauliflower and Labneh

Slow cooked Roast Shoulder of Lamb

Ras El Hanout, Almonds, Dates & Saffron Rice

(4 people min. for this dish. Pre-order 48 hours in advance so we can get roasting especially for you)

Dessert

Tunisian Orange Cake (V)

Moorish Spiced Ice Cream

Harissa Baklava (V)

Pomegranate Molasses & Pistachio Crumb

Chocolate and Date Brownie (Vg)

Tahini & Chocolate Sauce

Saffron Pear, Ginger & Almond Crumble (V)

Vanilla custard

Fresh Mint Tea or Pink Lane Coffee

With chocolate orange and pistachio truffles

ALLERGENS

Chat to us about any special dietary requirements we should be aware of

Happy Harissmas folks!

Thanks for all your support this year

x x x

