



NIBBLES All 3.0

Smoked Almonds (Vg)

Served over Ice

Pickled YMCA Oyster Mushrooms (Vg)

Coriander, Fennel, Shallot

Marinated Olives (Vg)

Rosemary, Lemon, Chilli

DIPS Served with Flatbread & Crudités 3 For 10 / 4 For 12 / 5 For 14/ 6 For 15.5

Roasted Cauliflower (Vg) - 3.9

Cumin, Coriander, Black Sesame Seeds

Baba Ganoush (V) - 3.9

Smoked Aubergine, Tahini, Pomegranate

Muhammara (Vg) - 3.9

Chargrilled Red Peppers, Pomegranate Molasses, Walnuts

Hummus (Vg) - 3.9

Chickpeas, Tahini, Fried Garlic, Caramelised Onion

Labneh (V) - 3.9

Wor Lotty Zaatar, Sesame Seeds, Sumac

Beetroot Borani (V) - 3.9

Shepherds Purse Fettle Cheese, Walnuts, Dill

MEZZE SHARING PLATES FOR 2

Beef & Lamb Kofta, Chicken Briouat, Falafel, Hummus, Lentil

Tabbouleh, Crudites, Marinated Olives & House Bread - 16.5

Razan's Yorkshire Halloumi, Goats' Cheese Briourat, Falafel, Hummus,

Lentil Tabbouleh, Crudités, Marinated Olives & House Bread (V) - 15.5

Falafel, Sautéed YMCA Oyster Mushrooms, Hummus, Lentil

Tabbouleh, Roast Turmeric Cauliflower, Marinated Olives & House Bread (Vg) - 14.5

SMALL PLATES

Razan's Yorkshire Halloumi (V) - 4.9

Chargrilled, Moroccan Zaalouk Salad

Crispy Aubergine (V) - 4.8

Shepherds Purse Fettle Cheese, Pomegranate, Mint

Falafel (Vg) - 4.7

Hodmedod's Organic Fava Beans, Tahini, Red Chilli

Sautéed Oyster Mushrooms (Vg) - 4.8

YMCA Oyster Mushrooms, Roasted Red Onion, Walnut Salsa

Teesdale Cheese Briouat (V) - 4.8

Goats' Cheese, Spinach, Filo

Chicken Briouat - 4.8

Saffron, Ginger, Filo Pastry

Harissa Scotch Egg - 4.2

Free-Range Egg, Spiced Sausage, Pickled Red Cabbage & Harissa Brown Sauce

Beef & Lamb Kofta - 4.8

Marrakech Slaw, Toasted Pine Nuts

Braised Pork Cheek - 5.2

Tomato, Red Peppers, Sherry, Caraway, Smoked Paprika

SIDES

Flatbread (V) - 1.2

Marrakech Slaw (V) - 3.0

Lentil Tabbouleh (Vg) - 3.0

Batata Harra (Vg) - 3.0

Polenta Chips (Vg) - 3.5

Hooba Sausage (Vg) - 3.5

LARGE PLATES

Marinated Rump Steak - 14.5

Chermoula, Slow Roast Tomatoes, Spiced Onion Rings, Polenta Chips, Rocket

Seafood Tagine - 13.8

Monkfish Cheek, King Prawns, Squash, Saj Potatoes, Olives, Chermoula, Preserved Le

Chickpea Tagine (Vg) - 9.8

Butternut Squash, Cardamom, Toasted Seeds

Lamb Shawarma - 11.0

Slow Roast Lamb, Sumac Salad, Dukkah, Coriander, Harissa Yogurt, Flatbread

Chicken Shawarma - 10.5

Marinated Chicken, Sumac Salad, Crispy Onions, Pickled Chilli, Flatbread

Harissa Vegetable Kebab (Vg) - 10.0

Roast Cauliflower, Charred Broccoli, Crispy Mushrooms, Falafel Crumb, Flatbread

Slow Roast Northumbrian Lamb Shoulder to serve 4 people - 57.5

Batata Harra, Roasted Turmeric Cauliflower, Marrakech Slaw, Labneh, Harissa, Zhoug, Amba

Please order 48 hours in advance

