



## NIBBLES All 3.0

### Smoked Almonds (Vg)

Served over Ice

### Pickled YMCA Oyster Mushrooms (Vg)

Coriander, Fennel, Shallot

### Marinated Olives (Vg)

Rosemary, Lemon, Chillii

## 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 - 14.5*

*Razan's Yorkshire Halloumi, Goats' Cheese Briouat, Falafel, Hummus, Lentil Tabbouleh, Crudités, Marinated Olives & House Bread (V) - 14.5*

*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) - 5.2

*Chargrilled, Moroccan Zaalouk*

### Crispy Aubergine (V) - 4.8

*Shepherds Purse Fettle Cheese, Pomegranate, Mint*

### Falafel (Vg) - 4.7

*Hodmedod's Organic Fava Beans, Tahini, Red Chillii*

### Sautéed Oyster Mushrooms (Vg) - 4.8

*YMCA Oyster Mushrooms, Roasted Red Onion, Walnut Salsa*

### Teesdale Cheese Briouat (V) - 5.0

*Goats' Cheese, Spinach, Filo Pastry*

### Chicken Briouat - 5.0

*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

### Hooba Sausage (Vg) - 3.5

### Polenta Chips (Vg) - 3.5

### Batata Harra (Vg) - 3.0

*Spiced Sautéed Organic Potatoes*

## LARGE PLATES

### 8 Oz Marinated Rump Steak - 15.8

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

### Monkfish & King Prawn Tagine - 15.5

*Monkfish Cheek, King Prawns, Squash, Saffron Potatoes, Olives, Chermoula, Preserved Lemon*

### Chickpea & Squash Tagine (Vg) - 9.8

*Butternut Squash, Cardamom, Cumin, Toasted Seeds, Chillii, Ras El Hanout*

### 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 Chillii, Harissa Yogurt, Flatbread*

### Harissa Vegetable Kebab (Vg) - 10.0

*Roast Cauliflower, Charred Broccoli, Crispy Mushrooms, Squash Puree, Falafel Crumb, Tahini, Flatbread*

### Slow Roast Northumbrian Lamb Shoulder to Serve 4 People - 57.5

*Batata Harra, Roasted Turmeric Cauliflower, Marrakech Slaw, Labneh, Harissa, Zhour, Amba*

**Please order 48 hours in advance**

