



NIBBLES

Smoked Almonds Vg - 3.0

Marinated Olives Vg - 3.0
Rosemary, Lemon, Chilli

DIPS

Served with House Bread & Crudités

Baba Ganoush V - 4.0
Smoked Aubergine, Tahini, Pomegranate

Muhammara Vg - 4.0
Chargrilled Red Peppers, Pomegranate Molasses, Walnuts

Hummus Vg - 4.0
Chickpeas, Tahini, Fried Garlic, Caramelised Onion

Beetroot Borani V - 4.0
Shepherds Purse Fettle Cheese, Walnuts, Dill

MEZZE SHARING PLATES

Served with House Bread, Olives, Lentil Tabbouleh

Farm - 16.5
Kofta, Chicken Briouat, Falafel, Hummus

Cheese - 16.5 V
Razan's Yorkshire Halloumi, Goats' Cheese Briouat, Falafel, Hummus

Allotment - 15.5 Vg
Falafel, Sautéed YMCA Oyster Mushrooms, Muhammara, Hummus

BRUNCH

Merguez Sausage, Scrambled Eggs & Roast Tomatoes - 9.0
House Flatbread

Shakshuka V - 9.0
Baked Eggs, Slow Cooked Tomato, Roast Peppers, House Flatbread

Aubergine Borek V - 8.5
Chargrilled Aubergine, Filo Pastry, Tahini, Pomegranate, Fried Egg

Menemen V - 7.5
Spiced Scrambled Eggs, Spring Onions, Peppers, Tomatoes, House Flatbread

Mediterranean Squash Hash Vg - 7.5
Sautéed YMCA Oyster Mushrooms, Red Onions, Spiced Potatoes & Coriander (Add a Fried Egg for £1)

SMALL PLATES

Seared Yorkshire Halloumi - 6.0 V
Salata Mashwiya. Honey, Rose & Harissa Glaze

Fava Bean Falafel - 4.7 Vg
Hodmedod's Organic Fava Beans, Tahini, Herbs, Chilli

Beef & Lamb Kofta - 6.0
Marrakech Slaw, Cinnamon, Chilli

Harissa Scotch Egg - 6.0
Free-Range Egg, Merguez Spice, Pickled Red Cabbage, Harissa Brown Sauce

SHAWARMA

Chargrilled Chicken - 8.5

Tomato Hummus, Lentil Tabbouleh. Tahini Sauce, Herb Oil, House Flatbread

Seasonal Vegetable Vg - 8.0

Carrot Puree, Lentil Tabbouleh. Tahini Sauce, Herb Oil, House Flatbread

SIDES

House Baked Breads Harissa Dipping Oil Vg - 2.5

Lentil Tabbouleh Vg - 2.5

Polenta Fries Tahini, Harissa, Coriander Vg - 3.5

DRINKS

Berber Bloody Mary - 6.5
House Vodka, Tomato, Harissa, Wor Lotty Zaatar, Lime, Celery Salt, Ras el Hanout, Red Wine, Rosemary

Virgin Berber Mary - 5.0
Tomato, Harissa, Wor Lotty Zaatar, Lime, Celery Salt, Ras el Hanout, Rosemary

Orange Blossom & Pomegranate Bellini - 6.8
Prosecco, Orange Blossom, FAIR Pomegranate

Lemonaid Passionfruit or Blood Orange Vg - 2.8
Organic and Fair trade

Fentimans Rose Lemonade, Ginger Beer or Elderflower Vg - 2.3

40 Kola All natural, made in Jesmond Vg - 2.5

Homemade Lemonade Sparkling - 2.2

Freshly Squeezed Orange Vg - 2.5

Tomato Juice Vg - 2.0

Dash Water Vg - 1.8

Cucumber, Lemon or Raspberry.

V = vegetarian Vg = vegan

Talk to us about any special dietary requirements

