



BRUNCH MENU

NIBBLES

Smoked Almonds 3.0
Rosemary, Lemon, Chilli (Vg)

Marinated Olives 3.0
Rosemary, Lemon, Chilli (Vg)

DIPS

Served with House Bread & Raw Veg

Baba Ganoush 4.0
*Smoked Aubergine,
Tahini, Pomegranate (V)*

Hummus 4.0
*Crispy Chickpeas,
Honey Garlic (Vg)*

MEZZE

Served with House Bread, Marinated Olives, Lentil Tabbouleh, Raw Veg

Farm 15.5
*Shin of Beef Kofta,
Razan's Yorkshire Halloumi, Falafel, Hummus*

Allotment 14.5
*Falafel, Sautéed YMCA Oyster Mushrooms,
Hummus (Vg)*

BRUNCH

Shakshuka 9.0
*Baked Eggs, Slow Cooked Tomato,
Roast Peppers, Musar Arak, House Flatbread (V)*

Menemen 7.5
*Spiced Scrambled Eggs, Spring Onions,
Peppers, Tomatoes, House Flatbread (V)*

Aubergine Borek 8.5
*Chargrilled Aubergine, Filo Pastry, Tahini,
Pomegranate, Teesdale Goats Cheese, Fried Egg (V)*

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

(V) Vegetarian (Vg) Vegan

Please speak to us regarding allergies or intolerances.

Our plates are lovingly made by Muddy Fingers Pottery over the river in Jarrow.



BRUNCH MENU

SMALL PLATES

**Razan's Charred
Yorkshire Halloumi 6.0**
Roast Greek Salad (V)

**Hodmedod's Organic
Fava Bean Falafel 5.0**
Tahini, Coriander (Vg)

Kofta 6.5
*Shin of Beef, Marrakech Slaw,
Sumac, Coriander*

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

SHAWARMA

Chargrilled Chicken 8.5
*Tomato Hummus, Lentil Tabbouleh,
Tahini Sauce, Herb Oil, House Flatbread*

Seasonal Vegetable 8.0
*Tomato Hummus, Lentil Tabbouleh,
Tahini Sauce, Herb Oil, House Flatbread (Vg)*

SIDES

House Baked Breads 3.5
Harissa Dipping Oil (Vg)

Lentil Tabbouleh 2.5 (Vg)

Polenta Fries 3.5
Tahini, Harissa, Coriander (Vg)

DRINKS

Berber Bloody Mary 6.5
*House Vodka, Tomato, Harissa,
Wor Lotty Za'atar, Lime, Celery Salt,
Ras el Hanout, Red Wine, Rosemary*

Virgin Berber Mary 5.0
*Tomato, Harissa, Wor Lotty Za'atar,
Lime, Celery Salt,
Ras el Hanout, Rosemary*

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

Lemonaid 2.8
*Passionfruit or Blood Orange,
Organic & Fair trade (Vg)*

Fentimans 2.3
*Rose Lemonade, Ginger Beer
or Elderflower (Vg)*

40 Kola 2.5
All natural, made in Jesmond (Vg)

Homemade Lemonade 2.2
Sparkling

Freshly Squeezed Orange (Vg) 2.5

Tomato Juice (Vg) 2.0

Dash Water 2.2
*Cucumber, Lemon or Raspberry.
Crafted with 'wonky' fruit. No sugar (Vg)*