



WEEKEND

10am - 3:30pm

BRUNCH

Chocolate Babka 5.5 G D

Kubaneh Amann 5.5 G D
Laminated Yemeni Brioche, Date Butter

House Granola 8.5 G D N
Estate dairy Yoghurt, Poached Quince

Sabich Salad 12.5 G
Roasted Aubergine, Semi-Soft Egg, Tahini,
Brined Cucumber, Grilled Pita

Shakshuka 16.5 G D
Grilled Peppers & Tomato-Braised eggs, Avocado, Labneh

Turmeric Fried Eggs 13.5 G D
Spinach, Pickled Shallots, Turmeric Butter

Grilled Spicy Merguez 21 G D
Braised Chickpeas, Green Chilli, Fast Fried Egg

FLATBREADS

Sourdough, 8-Inch

Za'atar 7 G
Tahini, Fermented Chilli

Tomato & Anchovies 12.5 G
Tomato Salsa, Boquerones Anchovies, Chopped Chives

Ricotta & Spinach 12.5 G D
Lemon, Aged Parmigiano

Za'atar Burrata 14 G D
Matbucha, Chilli Honey, Basil

Ezme & Tomato 13.5 G
Confit Tomato, Confit Garlic, Oregano

PLATES

Grilled Pita Bread 2.5 G

Carmel Mixed Mezze 17 G D
Za'atar Flatbread, Tahina, Baba Ghanoush,
Labneh, Olives, Grated Tomato

Hummus 9.5 G
Tahini, Zhug, Mashwiya

Courgette Tzatziki 7.5 D N
Dill, Smoked Almonds

Cured Sardines 9.5 D
Ratte Potatoes, Soured Cream, Pickled Shallots, Oregano

Charred Broccolini 8.5
Herb Tahini, Miso Lemon Dressing, Toasted Sesame

Chicory Walnut Salad 11 D
Rocket, Feta, Pomegranate

Grilled Spring Onions 12.9 D N
Romesco, Parmesan, Candied Hazelnuts

Isle of White Tomato Salad 12 N
Niçoise Olives, Lebanese Cucumber, Almonds, Red Onion

'Nduja Prawns A La Plancha 21 D
Dill Labneh, Garlic Crisps, Caramelised Lemon

Charred Hispi Cabbage 15.5 D N
Labneh, Ras El Hanout, Macadamia Dukkan

Slow-Grilled Urfa Chilli Chicken 28.5 N
Mustard Molasses, Pickled Radicchio

Grilled Whole Sea Bream 33
Saffron Aioli, Biber Salcasi Glaze, Lemon

Lamb Shoulder Shawarma 35.5 G D
Mixed Pickles, Rose Harissa, Zhug

Flatbread and pastry flour are supplied by Wildfarmed, a farmer's market with soil health and biodiversity at its heart. Seasonal fruit and vegetables with a unique story of craftsmanship elevating it above the monotonous landscape of industrial cultivated, year-round produce is supplied by Natoora. Native day boat fish in Devon and Cornwall are delivered daily by James Knight with more than 100 years of experience in the industry and a focus on sustainability. Our lamb is selected from family run and environmentally friendly farms by H.G. Walter.

Please inform a member of the team if anyone in your party has a food allergy.
We take caution to prevent cross-contamination, however we cannot ensure the absence of allergens in our food.



LUNCH

noon - 3pm

Marinated Olives 5.5

Grilled Pita Bread 2.5 G

Hummus 9.5 G

Tahini, Zhug, Mashwiya

Courgette Tzatziki 7.5 DN

Dill, Smoked Almond

Cantabrian Anchovies 7.5 G

Guindilla, Tomato Seeds, Niçoise Olives, Basil

Carmel Mixed Mezze 17 G D

Za'atar flatbread, Tahini, Baba Ghanoush, Labneh, Olives, Grated Tomato

Seared Beef Carpaccio 19.5

Sumac Tomato Onions, Tahini, Pickled Chilli Pomegranate Molasses

Sabich 14 G

Roasted Aubergine, Semi-Soft Boiled Egg, Zhug, Tahini, Brined Cucumber, Pita

Chicory & Walnut Salad 11 D

Rocket, Feta, Pomegranate

Isle of White Tomato Salad 12 N

Niçoise Olives, Lebanese Cucumber, Almonds, Red Onion

Grilled Spring Onions 12.9 DN

Romesco, Parmesan, Candied Hazelnuts

Charred Hispi Cabbage 15.5 DN

Labneh, Ras El Hanout, Macadamia Dukkah

Shakshuka 16.5 G D

Grilled Pepper & Tomato-braised Eggs, Avocado, Labneh

'Nduja Prawns A La Plancha 21 D

Dill Labneh, Garlic Crisps, Caramelised Lemon

Grilled Spicy Merguez 21 G D

Braised Chickpeas, Green Chilli

Slow-Grilled Urfa Chilli Chicken 28.5 N

Mustard Molasses Jus, Pickled Radicchio

Grilled Whole Sea Bream 33

Saffron Aioli, Calabrian Chilli Hot Honey

FLATBREADS

Sourdough, 8-Inch

Za'atar 7 G

Tahini, Fermented Chilli

Tomato & Anchovies 12.5 G

Tomato Salsa, Boquerones Anchovies, Chopped Chives

Ricotta & Spinach 12.5 GD

Lemon, Aged Parmigiano

Za'atar Burrata 14 GD

Matbucha, Chilli Honey, Basil

Ezme & Tomato 13.5 G

Confit Tomato, Confit Garlic, Oregano

DESSERT

Mango & Lime Sorbet 7.5

Candied Lime Peel

Honduran Chocolate Delice 9 GD

Chocolate Delice, Orange Tahini Cream, Sesame Tuille

Milk & Honey Tartlet 7.5 GD

Sablè Breton, Honey Cremeux, Sumac Cream

Lemon Malabi 7 DN

Strawberry & Cardamom, Toasted Pistachios

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Beer

Harbour View Draught Lager, 330ml 5.2

Lucky Saint 0.5% 330ml 5

Aperitivo

Vermut Rojo or Blanco, Soda 8

Wermoutte Batch 5, Tonic 9

J&T - 58Gin, Tonic, Grapefruit 11

Cocktails 12

The Persephone - Jasmine Liqueur, Rum, Lemon, Raspberry Dust

The Calliope - Strawberry Za'atar Infused Amaro, Gin, Vermut Rojo

The Argonaut - Sesame Infused Whiskey, Lemon Bitters, Honey

The Cerberus - Harissa Infused Mezcal, Peach, Lime

The Demeter - Gin, Wild Rocket, Sparkling Wine

Percita - Pear Infused Tequila, Kumquat Liqueur, Lemon

Canella Martini - Vodka, Cinnamon Infused Coffee Liqueur

Coffee & Teas

Black Coffee 3 :: White Coffee 3.5

English Breakfast 3.5 :: Jade Green Tips 3.5

Na'Na - Peppermint Leaves 3.5

Fez Breakfast 3.5 :: Lui, Za - Lemon Verbena 3.5

Yella, Zid - Green Tea, Ginger & Pineapple 3.5

Juices & Soft

Something or Nothing, Hibiscus & Rose 3.5

Owlet Kent Apple Juice 4

Sumac & Cherry Lemonade 4.9

Ginger & Lime 4.9

Mint Iced Tea 4.9

Unlimited Filtered Still & Sparkling Water 1

In partnership with Belu whose profits go to WaterAid

Wine, by the glass 125ml

Sparkling

Dans Le Vent, Anne Laure Laengel 12

2023 *Sylvaner, Muscat* - Alsace, FR

Brut Nature, 1701 Franciacorta 16

NV *Chardonnay, Pinot Nero* - Lombardia, IT

White

Aligote, Du Grappin 7.5

2023 *Aligote* - Bourgogne, FR

Fotinos, Domaine Myrsini 11

2023 *Monemvasia* - Paros, GR

SantYuste, Esmeralda Garcia 13

2022 *Verdejo* - Rueda, SP

Le Brin de Chevre, Clos Du Tue-Boeuf 15.5

2022 *Menu Pineau, Meslier St François* - Loire, FR

Rose

Rose Du Grappin 7.5

2023 *Cinsault* - Côtes-du-Rhône, FR

Rose Alessandro Viola 11

2023 *Nero d'Avola, Nerello Mascalese* - Sicilia, IT

Skin

Griddu Verde, Badalucco 11

2022 *Grillo, Verdejo* - Sicilia, IT

Slatnik, Radikon 16

2022 *Chardonnay, Friulano* - Friuli Venezia Giulia, IT

Red

Rouge, Du Grappin 7.5

2022 *Syrah, Grenache* - Côtes-du-Rhône, FR

Beaujolais Villages, Domaine des Moriers 11

2021 *Gamay* - Beaujolais, FR

Faro Cicarra, Le Furie 13

2021 *Nerello Mascalese & Cappuccio, Nocera* - Sicilia, IT

Rosso di Valtellina, Arpepe 14

2022 *Nebbiolo* - Lombardia, IT

*All our producers work with a low-intervention approach in both the farm and the cellar.
If you'd like some recommendations, please do not hesitate to ask our waitstaff.*

A discretionary service charge of 12.5% will be added to your bill.

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