



# Middle Eastern Tasting Menu

£58.99 per person

☪ **Salt & pepper squid, Aioli** ☪

**Jawaneh**

Marinated grilled chicken wings

**Feta cheese & Olives**

**Fattoush Salad (VG)**

Tomatoes, cucumber, pepper, radish, toasted bread with a lemon & oil dressing

☪ **Slow cooked Lamb shank** ☪

Served with roast vegetables, rosemary and red wine sauce

**Salmon Steak**

with pepper confit, steamed potatoes and balsamic dressing

**Beetroot Falafel Kebab**

Mixture of ground chickpea, broad beans, tossed in spices and coriander, deep fried with seasonal seeds

**Marinated Grilled Mixed Vegetables**

Aubergines, courgettes, peppers, semi dried tomatoes

**Grilled Halloumi with spiced couscous (D)**

☪ **Mini Desserts (D)** ☪

☪ **Fresh Fruit Platter** ☪

All items of the menu will be served in tasting portions. All of the above meat dishes can be substituted with vegetarian dishes. Please ask member of the team

D: Dairy, GF: Gluten free



# Middle Eastern Culinary Secrets

In the bustling kitchens of Middle Eastern households, a culinary revolution quietly brewed.

As the 20th century unfolded, the world began to awaken to the tantalizing secrets of this ancient cuisine.

Aromatic spices danced harmoniously, incorporating elements from the Mediterranean, Arab, Turkish and North African culinary traditions. Middle Eastern food triumphantly crossed borders, uniting palates worldwide in a flavourful journey.

