

CANAPES - £4 (Choose 3)

- Lentil and walnut kofta's with spiced lebneh (V,L,E,G,M,N)
- Pumpkin and pine nut filo samosas (V, N,G,E)
- Mini spanakopita (Greek spinach & feta pie)(V, M, G)
- Cauliflower florets with brown butter crumbs, sumac and parsley (V, M, G)

3 COURSES WITH SIDES TO SHARE

STARTERS

- Za'atar marinated baked aubergine with home-made spiced lebneh, date molasses & herb salad (V, M,S, Mu, G)
- Thai style mushroom tom yam soup (CR,F)
- Indonesian fish cakes with pickled cucumber and sambal chilli sauce (F, G, CR)
- Chicken skewers marinated in ras-hal-hanout with pickled red onion, freekah grains and harrisa yogurt (M, G)
- Beetroot carpaccio with toasted walnuts, feta, rocket and pomegranate molasses (V, N, M,Mu)
- Shredded pork shoulder with steamed pancakes, spring onion and hot sin sauce (to share, £1.50 supplement) (vegan option available) (G, SO, S)
- Fried goats' cheese with orange blossom honey, seasonal leaves and dukkah (V, M, N, G, Mu)

MAINS

- Thai lamb massaman curry (CR, F, P)
- Beef rendang slow cooked in coconut milk with lemongrass, chilli and turmeric (CR)
- Persian lamb stew with Baharat (Middle Eastern spice)
- Goan fish curry (prawns & catch of the day) (£2 Supplement) (CR, F)
- Sous vide chicken legs with cumin butter, preserved lemons and coriander chutney (M)

VEGETARIAN MAINS

- Persian aubergine stew with baharat (Middle Eastern spice)
- Sous vide Cauliflower steak with cumin butter, preserved lemons and coriander chutney (M)
- Goan tofu curry (VE, SO)
- Tempeh rendang (VE, SO)

SIDE DISHES TO SHARE (Choose 2)

- Garlic mushrooms with za'atar breadcrumbs and saffron yogurt (V, M, G, S)
- Mutter paneer (V, M, Mu)
- Pak choy with garlic, chilli, ginger and tamari (VE)
- Roasted butternut squash with curry leaves (VE)
- Seasonal greens with tahini and garlic (VE, S)
- Tomato salad with pomegranate molasses (VE, Mu)
- Cauliflower and edamame beans with chilli and coriander (VE, SO)
- Saffron pomme anna (V,M)
- Mushroom and porcini biryani (VE)
- Classic sticky rice (VE)

DESSERTS

- Almond nougat semifreddo with brandy-snaps and seasonal fruit (V, N, M)
- Citrus ricotta tart with orange blossom cream and seasonal compote (V, M)
- Tray bake baklava with spiced poached pears (V, M, N)
- Chocolate and cinnamon torte (V, M)
- Poached pineapple with homemade vegan ice cream (VE)

**G = gluten, C = celery, Mu = Mustard, N = Nuts, L = Lupins, E = egg, F = Fish, SD = Sulphur Dioxide,
CR = Crustaceans, M = Milk, MO = Molluscs, P = Peanuts, S = Sesame Seeds, SO = Soya
V = Vegetarian, VE = Vegan**