

£85PP FAMILY STYLE SHARING MENU



TO START

FRENA

Chargrilled Cloud Pita, Silan & Za'atar, Seeded Butter

NABLUS GATE SALAD

Herbs, Rocket, Pita Crunch, Labaneh, Grapes

AUBERGINE SINIYA

Josper-grilled Aubergine, Tahini, Pomegranate, Herbs

MACHNEYUDA'S POLENTA

Asparagus, Truffle Oil, Mushroom Ragout, Parmesan

SEABASS CARPACCIO

Fennel Salad, Fennel Cream

MALDON'S OYSTER (supplement £5ea)

Chopped Salad Mignonette

LET'S TALK BIG

WHOLE ROASTED CAULIFLOWER

Yoghurt and Herb Cream

PULLED CHICKEN SHAWARMA

Giant Lachuch, Ambaneh

MORROCAN STYLE FISH

Sea Bream, Tomato, Chickpeas, Chilli, Herbs

STRING BEAN SALAD

Green Beans, Urfa Vinnaigrette, Shallots

ROASTED POTATOES

BASAR (supplement £16pp)

90 Day Dry Aged Peak District Rib-Eye, Beef Drippings, Pickled Lubia

RACK OF LAMB (supplement £25pp)

Celeriac Cream and Fresh Celeriac Salad

METUKIM

CHOCOLATE and HAZELNUT BABKA

PISTACHIO and ROSE PETAL MALABI

LEMON PIE (supplement £96, 12 slices)

Goats Curd, Pepper and Honey

*Supplements apply to the whole party only

*Our menu may change slightly depending on seasonality

*Please inform us if you have any food allergies.

£70PP BUFFÉT



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MACHNEYUDA'S POLENTA

Asparagus, Truffle Oil, Mushroom Ragout, Parmesan

LET'S TALK BIG

PULLED CHICKEN SHAWARMA

Giant Lachuch, Ambaneh

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Green Beans, Urfa Vinnaigrette, Shallots

ROASTED POTATOES

METUKIM

CHOCOLATE and HAZELNUT BABKA

PISTACHIO and ROSE PETAL MALABI

*Available for parties exceeding seated capacity

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CANAPÉS/ PER PIECE



BREADS & DIPS

KUBALAH £7.5

Yemeni Brioche

ABULAFYA £7

Sesame Pretzel

FRENA £7

Chargrillled Pita Cloud

DIP SELECTION £13

Silan & Za'Atar, Labneh & Tomato, Tahini & Schug

INDIVIDUAL CANAPÉS

CRISPY MACHNEYUDA'S POLENTA £6

Mushroom Cream, Parmesan, Fresh Truffle

HATZIL TARTARE

Aubergine, Pita Crunch, Almonds, Chilli, Herbs

PITRY'AH

Roasted Champignons, Muhamra Sauce

TIV-ALL

Sweetcorn Croquette, Chili Ferment Mayo, Chives

AL HASAKIN £7

Seasonal Fish Tartare, Labaneh, Almonds

KICHUCHE

Grilled Chicken Skewer, Beetroot Pedro Ximenez Sauce, Horseradish

SHIPOOD TAMNON £8

Crispy Octopus, Savoury Yemeni Pancake, Harissa Truffle Sauce

LAMB CANNON SKEWER

Beef Jus, Fennel Tatbileh

BLI NIMOS £5

Dark Chocolate Mousse, Extra Virgin Olive Oil

LABANEH CREMEAUX

Seasonal Fruit and Strawberry Compoté

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