

Coal Office  
Wednesday, December 31<sup>st</sup> 2025  
The New Year Is Nearly Here

TO START £20pp\*

A Glass of Bubbles for Good Luck  
&  
Kubalah - Yemeni Brioche & Frena - Grilled Pita Cloud  
Tahini & Schug, Labneh & Tomato, Hummus Masabacha, Cauliflower in Tahini,  
Roasted Aubergine Salad, Shifka, Marinated Olives & Pickles

SKEWERS

Katzavim - Beef Bavette, Beef Jus & Green Peach Tatbilih-----19.5  
Shishlik - Grilled Chicken Thigh, Beetroot, Pedro Ximenez & Sour Cream-----15.5  
Kabab Dag - Stone Bass, Warm Pumpkin Vinaigrette & Coriander Chiffonade-----19  
Dyunon - Calamari, Hammud Demi-Glace & Way Too Much Chives-----17.5  
Bataryot - King Oyster Mushroom & Mushroom Noisette-----14.5  
Tamnun - Native Octopus, Harissa & Umbrian Black Truffle Emulsion-----26  
Shkedim - Charcoaled Sweetbreads & Ruby Red Muhamara-----27  
Tzemach - Grilled Castelfranco Raddichio, Majadara Vinaigrette & Pistachio -----12.5  
Beten Tuna - Tataki Tuna Belly & Beurre Blanc, Urfa & Ginger Katsabushi-----MP

NOT ON A SKEWER (ask team for available sizes)

Basar - Peak District Rib-Eye, Beef Drippings & Homemade Pickles-----100g 14.5  
Dag - Cornish Wild Butterflied Sea Bass-----100g 12.5  
Lechi - Grilled Yellowtail Collar, Chili Ferment, Herb Ash -----100g 16.5  
Gözleme - Goats Curd, Thyme & Honey-----7  
Really Good Fu\*king Fries -----5.5

Menu by Chef Assaf Granit & Chef Dan Pelles.

Please Inform Us If You Have Any Food Allergies.  
A discretionary service charge of 13.5% will be added to your bill

\*Deposit will be taken for the arrival drink and the selection of bread & dips