

Coal Office  
Weekday Lunch £29

KUBALINA - Yemeni Brioche served with Tahigurt

TO START

(choose two)

MAJADRA - Lentil, Cumin, Rice

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MORIS - Heirloom Tomatoes, Tahini & Amba

FAFON - Cucumber, Kohlrabi, Herbs & Hazelnuts

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KROV - Pickled Cabbage

MUHAMRA - Hazelnut Harissa, Minced Lamb  
(£5 supplement)

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GEVET'Z - Courgette & Tomato Stew

MASABACHA - Chickpeas & Tahini

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TURKI - Aubergine & Roasted Tomato

HERB SALAD - Labneh Vinaigrette, Fresh Herbs & Pistachio

TIRSHI - House Pickles in Turmeric

SHIPODIM (choose one)

\*all served with grilled tomato, chili and fresh herbs

SHISHLIK OFF - Chicken Thigh, Rub

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TAMNUN - Galician Octopus, Spring Onion  
(£5 supplement)

KEBABINO - Romanian Beef Kebab, Jus

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FILEH - Caramelised Beef Tenderloin  
(£5 supplement)

DAG - Cornish Stone Bass A la Plancha

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DAIKON - Soy Braised & Grilled Daikon

FOREL - Chalk Stream Trout Belly

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MARGIZ - Grilled Lamb Merguez Sausage

HATZIL - Grilled Perlina Aubergine

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SQUID - Seared Baby Squid

DESSERT (£5 supplement)

CHOCOLIT - Chocolate Sorbet, EVO & Maldon

BLI NIMOS - Chocolate Mousse, EVO, Oregano, Maldon

GET YOUR FREEKEH ON - Milk Gelato, Burnt Aubergine Molasses, Freekeh Tuile

PEIROT - Seasonal Fresh Fruit & Lemon Verbena Cordial

Menu by Chef Assaf Granit & Chef Dan Pelles  
Menus Changes Daily.

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

## BY THE GLASS.

### BEERS.

Maccabee 5% Premium Light Lager	8.5
The Kernel Table Beer 3% Pale Ale	9
Road Soda 4.8% Pale Ale	10
Lucky Saint 0.5% Superior Unfiltered Lager, Alcohol-Free Beer	7

### SPARKLING WINE.

NV Prosecco Extra Dry, Ca' di Alte, Veneto, Italy	9.5/47
2021 Alcohol-Free Sparkling Rosé, Wild Idol. Rheinhessen, Germany	14
NV Pét Nat, Dalton Winery, Galilee, Israel	16.5/95
NV Nyetimber Classic Cuvee, West Sussex, England	18/100
NV Charles Heidsieck Brut Réserve, Champagne, France	21/120

### WHITE WINES.

2024 Saveroni Garganega/Trebbiano, Veneto, Italy	6/34
2024 Jerzu Vermentino Telave, Sardinia, Italy	8.5/48
2025 Inzolia, Curatolo Arini, Sicily, Italy	10/57
2024 Txakoli, Bodega Agerre, Basque Country, Spain	10.5/60
2024 Malagousia, Kanakaris Winery, Eliki, Aigioni, Greece	11.5/67
2024 Gavi Di Gavi 'Lugarara', La Giustiana, Piemonte, Italy	13/70
2024 Menetou-Salon, Sauvignon Blanc, Domaine des Broses, Loire, France	13.5/72
2024 Matar S. Blanc Semillon Pelter, Galilee, Israel	14.5/85
2024 Yatir Amasa, Yatir, Negev Desert, Israel	14.5/85
2023 Pieropan, Calvarino, Soave, Italy	15/90
2023 Chardonnay, Clos De Gat, Judean Hills, Israel	20/118

### ROSÉ WINES.

2023 Lauriers Line Rose, Languedoc, France	8/44
2024 Larrosa Rosado, Izadi, Rioja Alavesa, Spain	10/57
2024 Marabino Rosanera, Sicily, Italy	11/62

### ORANGE WINES.

2023 Artisans Vignerons, The Orange Point Macedonia, Greece	10.5/60
2021 I Cacciagalli Zagreo, Roccamonfina IGT, Italy	14/80

### RED WINES.

2023 El Risco, Aragon, Spain	7/39
2024 'Al-Muvedre' Monastrell, Al-Muvedre, Alicante, Spain	8/44
2024 'Vermell' Valencia, Valencia, Spain	9/52
2024 Chinon, Cabernet Franc Château Coudray-Montpensier, France	10/57
2023 Garnatxa Sumoll, Can Sumoi, Penedes, Spain	11.5/67
2024 'La Vie' Rouge du Castel Judean Hills, Israel	12/72
2024 'Terrazze' Pinot Nero, Tenuta Mazzolino, Lombardia, Italy	14.5/84
2022 'Carusu' Etna Rosso, Terrazze dell'Etna, Sicily, Italy	16/93.50
2020 Har'el, Syrah, Clos De Gat, Judean Hills, Israel	16.5/98

### DESSERT WINES & SHERRY.

NV Pedro Ximenez, Valdespino, Andalucia, Spain	10.5
NV Passion Fruit Wine, Morad Winery, Galilee, Israel	11
2024 Moscato d'Asti, Asti, Piemonte, Italy	11
NV Fino 'Inocente' Pago de Macharnudo, Valdespino, Andalucia, Spain	12
2022 'Mylitta' Tokaji Late Harvest, Dobogo, Tokaji, Hungary	13
NV 20 Yr-Old Tawny Port, Sandeman, Douro, Portugal	14.5