

Coal Office
June 2026

Kubalah - Yemeni Brioche 7.5 / Abulafya - Sesame Bagel 7 / Frena - Grilled Pita Cloud 7
Labaneh & Tomato 5 / Tahini & Schug 4 / Silan & Za'atar 4 / Muhamra 6
Harifim - Shifka, Harissa, Chillies 7 / Gözleme - Goats Curd, Thyme & Honey 7

TO START

Latka - Crispy Potato, Cucumber, Goat & Sheep Crème-----5 ea
Ana-Shuvi - Anchovy, Shifka, Olives, Labaneh & Sfinge-----5 ea
Margiz - Chickpea Panisse Fritter, Marguez Sausage, Honey & Pickled Chilli-----5 ea
Lucullus - Maldon Oyster, Lemon Tatbileh, Thai Chilli-----5 ea / 3 for 13.5
Peramida - Crunchy Courgette, Mustard Greens, Oregano, Doha Vinaigrette-----10
Dovdevan - Seabass Sashimi, Vignola Cherries, Kuriso & Sumac Vinaigrette-----13.5
Tarteri Oto - Aubergine Tartare, White & Black Aubergine Cream, Parsley & Chilli-----10
Sokaryotsky - Trout Sashimi, Smoked Pike Roe, Caramelised Confit Courgette & Crème Fraîche-----19

ONWARDS

Nablus Gate Salad - Chopped Herbs, Rocket, Pita Crunch, Labaneh & Pomegranate-----13
Machneyuda's O.G - Polenta, Mushrooms, Truffle, Asparagus, Parmesan-----14.5
Palachinken - Crêpe, Swiss Chard & Ricotta, Lemon Beurre Fondue, J'meed-----15.5
René - Seared Diver Scallops, Grilled Okra, Marmande Tomato & Prickly Pear Sauce-----26
Polpetina - Veal Meatballs, Choreshet Sabzi, Honey, Lemon & Pecorino Romano-----22

UPWARDS

Gilad - Wild Stone Bass, Grilled Fakus & Lubia, Gilda Emulsion-----44
Ruback - Paprika Grilled Poussin, Preserved Lemon & Cooling Cucumber Coulis-----42
& Another One - Grilled Octopus, Rice Ta'adig, Harissa & Truffle Emulsion, Ambaneh, Fresh Truffle-----47
Aries - Spring Lamb Chops, Garden & Sugar Snap Peas, Lemon Broth & Gremolata-----53
Basar - Peak District Ex-Dairy Smothered with Beef Drippings-----100g 14.5

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