

Coal Office

Dinner, July 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
Ten Contra - Blue Fin Tuna Tartare, Tostada, Herbs, Labaneh, Lime & Za'atar	17

ONWARDS

Nablus Gate Salad - Chopped Herbs, Rocket, Pita Crunch, Labaneh & Pomegranate	13
Machneyuda's OG - 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

UPWARDS

Gilad - Wild Stone Bass, Grilled Fakus & Lubia, Gilda Emulsion	44
Ruback - Paprika Grilled Poussin, Preserverd Lemon & Cooling Cucumber Coulis	42
& Another One - Grilled Octopus, Rice Ta'adig, Harissa & Truffle Emulsion, Ambane, Fresh Truffle	47
Aries - Spring Lamb Chops, Garden & Sugar Snap Peas, Lemon Broth & Gremolata	53
Basar - Peak District Ex-Dairy Ribeye 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 the bill

BY THE GLASS.

BEERS		WHITE WINE	
Maccabee 5% Premium Light Lager	8.5	2026 Covides, Muguet Blanco Penedès, Spain	8.5/50
The Kernel Table Beer 3% Pale Ale	9	2023 Batard Langelier. Le Besson Loire Valley, France	12.5/75
Mondo Road Soda 4.8% Pale Ale	10	2024 Matar Chenin Blanc Pelter, Galilee, Israel	16.5/95
Partizan Lemon & Thyme Saison 3.8% Farmhouse Ale	11	2023 Chardonnay Clos De Gat, Judean Hills, Israel	20/120
Braybrooke 5.5% Indian Pale Ale	9		
		RED WINE	
The Kernel Biere De Saison Raspberry 4.9% Saison	14	2024 Grower Series, Garnacha Aragon, Spain	8/48
		2022 Costumbres, Tinto Rioja Rioja, Spain	13.5/80
SPARKLING WINE			
2024 Dominio de la Vega, No.1 Brut Utiel-Requena, Valencia, Spain	10.5/63	2022 'Carusu' Etna Rosso Terrazze dell'Etna, Sicily, Italy	16/93.50
NV Bruno Paillard, Première Cuvée Extra Brut Champagne, France	25/120	2020 Har'el, Syrah, Clos De Gat Judean Hills, Israel	18.5/110
ROSÉ & SKIN CONTACT WINES		DESSERT WINES & SHERRY	
2025 Château Sainte-Croix, Cuvée Prestige Côtes de Provence, France	11/65	NV Pedro Ximenez Valdespino, Andalucia, Spain	10.5
2023 Artisans Vignerons, The Orange Point Macedonia, Greece	11/65	NV Passion Fruit Wine Morad Winery, Galilee, Israel	11
2024 Marabino Rosanera, Sicily, Italy	15.5/90	2024 Moscato d'Asti Asti, Piemonte, Italy	11
2025 Alef Bat Shlomo, Israel	18.5/110	NV Fino 'Inocente' Pago de Macharnudo Valdespino, Andalucia, Spain	12
		2022 Molino Real, Muscat of Alexandria Málaga, Spain	13
ALCOHOL FREE			
Nirvana Helles 0.5%	9.5	2022 'Mylitta' Tokaji Late Harvest Dobogo, Tokaji, Hungary	14.5
Nesher Malt Beer 0%	7		
Wild Idol	14	NV 20 Yr-Old Tawny Port Sandeman, Douro, Portugal	14.5