

Coal Office

Weekday Lunch £29

KUBALINA - Yemeni Brioche served with Green Tahini

TO START

(choose two)

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|---|-------|---|
| MAJADRA - Lentil, Cumin, Rice | ● ● ● | ETSEM - Bone Marrow, Sumac Shallots & Pinenuts
(£5 supplement) |
| MATBUCHA - Roasted Tomatoes & Pepper Stew | ● ● ● | GEZER - Carrots, Harissa, Preserved Lemon |
| MUHAMRA - Walnut Harissa, Minced Lamb
(£5 supplement) | ● ● ● | GEVET'Z - Braised Cabbage & Labaneh |
| MASABACHA - Chickpeas & Tahini | ● ● ● | TURKI - Aubergine & Roasted Tomato |
| LEFET - Pickled Beetroot & Turnips | ● ● ● | TIRSHI - House Pickles in Turmeric |
| CHERCHI - Roast Pumpkin, Spice & Seeds
(£5 supplement) | ● ● ● | KRUVIT - Fried Cauliflower, Vinegar & Herbs |

SHIPODIM (choose one)

*all served with grilled vegetables and chilli ferment

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|---------------------------------------|-------|--|
| SHISHLIK OFF - Chicken Thigh, Rub | ● ● ● | TAMNUN - Galician Octopus, Spring Onion
(£5 supplement) |
| KEBABINO - Romanian Beef Kebab, Jus | ● ● ● | FILEH - Caramelised Beef Tenderloin
(£5 supplement) |
| DAG - Cornish Stone Bass A la Plancha | ● ● ● | DAIKON - Soy Braised & Grilled Daikon |
| HATZIL - Grilled Perlina Aubergine | ● ● ● | MARGIZ - Grilled Lamb Merguez Sausage |
| KEBAB YAM - Sea Bass, Herbs | ● ● ● | SQUID - Seared Baby Squid |

FOREL - Norwegian Wild Salmon & Dill

DESSERT (£5 supplement)

CHOCOLIT - Chocolate Sorbet, EVO & Maldon

DARK + DULCHEY CHOCOLATE - Dark Chocolate Crèmeux, Cocoa Nib Tuilé, Dulchey Ice Cream

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

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