Coal Office

Weekend Lunch, November 2026

Kubalah - Yemeni Brioche **7.5** / **Abulafya** - Sesame Bagel **7** / **Frena** - Grilled Pita Cloud **7**

Labaneh & Tomato 5 / Tahini & Schug 4 / Silan & Galomyzithra 4 / Muhamra 6

Harifim - Shifka, Harissa, Chillies **7** / **Gözleme** - Manouri, Galomyzithra, Thyme & Honey **7**

BITES

Bomba - Crispy Parmesan Croquettes, Roasted Shushka Pepper ---------- 5 ea

Ana-Shuvi - Anchovy, Shifka, Olives, Labaneh & Sfinge ---------- 5 ea

Arayes - Crunchy Lavash, Beef Kebab & Jameed---------- 5 ea

Ginger-Josh - Grilled Prawn, Ginger, Indian Lime ---------- 5 ea

LET'S START

Nablus Gate Salad - Chopped Herbs, Rocket, Pita Crunch, Labaneh & Pomegranate----------9

Kaysarya - Raddichio of Kent, Cavalo Nero, Tahini Ceaser Sauce & Parmigiano Reggiano ---------10

Namer - Sea Bass Tartare, Leche De Tigre, Cara Cara Oranges & Kefir Lime ----------14.5

ONWARDS

Machneyuda's OG - Polenta, Mushrooms, Truffle Oil, Asparagus, Parmesan, Fresh Truffle -----15.5

Maghrebi - Delica Pumpkin Risotto, Cranberry Harissa, Matbucha Crème & Lime Zest ----------17.5

Bon Voyage - Welsh Cockles, Russet Apple, Dashi Beurre Fondue & Aleppo Pepper----------21

Bim Bam Bam - Grilled Corn, Tomatillo Salsa, Coriander & Manouri Cheese ----------15

Dawit - Lamb Dumplings, Sheep Yoghurt Sauce, Herb Ash & Pecorino Romano----------23.5

UPWARDS

Kashe Li - Wild Stone Bass, Charred Radishes, Buttermilk Kosho Sauce---------- 39

Menachem - Seared Poussin, Hamud Stock, Onion, Potatoes & Persillade----------47.5

& Another One - Grilled Octopus, Rice Ta'adig, Harissa & Truffle Emulsion, Ambaneh, Fresh Truffle----47

Meorav 7.0 - Crêpe, Wild Mushrooms, Ricotta Salata, Mushroom Jus, Shiitake Seasoning-------- 21

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