

Relaxed Dining Starter

Meze

Mediterranean Meze

A selection of four Mediterranean meze served with chilli oil and freshly baked tandoori bread*

The products and ingredients purchased are made with a preference for local and certified suppliers, reflecting our commitment to the environment and sustainability.

If you suffer from a food allergy or intolerance or have a special dietary requirement, please speak to our staff before you order your food and drink.

V - Vegetarian
VG - Vegan

*Locally sourced
🇬🇧 Local Dish

Main Courses

Fish & Shellfish

Grilled Meagre Fish Fillet*

Marinated in zesty lemon, marjoram & lime

Fresh Local Swordfish Steak*

Marinated in mint, lemon and ginger

Grilled Octopus*

Marinated with tahini and lemon juice

Grilled King Prawns

With a delicate basil oil marinade

All main courses are served with side bowls of bulgur with lentils, mixed salad and crispy roast potatoes

Meat, Poultry, Vegetarian & Vegan

Prime Young Bull Beef Rib-Eye Steak (350g)

Marinated in onions and bay leaves

Grilled Boneless Quails

Marinated in thyme, orange juice and Sumac

Lamb Kofta

Flavoured with cumin and coriander

The Authentic Shish Taouk

Chicken* in a spicy yoghurt marinade

Roasted Aubergine with Grilled Marinated Halloumi Cheese (V)

Marinated with chilli and rosemary oil

Chickpea Falafel (VG) (V)

With grilled vegetables and tahini sauce

Desserts

Local Honey* Baked Cheesecake with Berry Compote

White Chocolate, Coffee and Amarena Mousse

Black Forest Gateaux

Cassatella Siciliana

Local Deep Fried Date Fritters with Vanilla Ice Cream 🇬🇧

Warm Baklava with Lemon Sorbet

Fresh Fruit Platter