

# EVENING

## SNACKS

**Bread board & olives – 3.95 V**

**Marinated mixed olives 2.5 Ve.**

**Marinated anchovies, fresh herbs, lemon, chilli 1.95**

**Fried butterbeans 1.5 Ve.**

## MEZZE BOARDS- FOR 2

**MEAT:** Crispy belly pork, Spanish chorizo, grilled spiced chicken **15.95**

**VEGGIE:** Tenderstem broccoli, burnt aubergine, grilled halloumi, sweet potato wedges **15.95 V**

*Served with pea hummus, tahini yoghurt, pickles & toasted pitta*

*Gluten free bread available on request*

## SMALL PLATES

**Spanish Chorizo & patatas bravas, tomato, green aioli & a fried egg 6.5 GF**

**Crispy belly pork, apple hollandaise, crispy onions 6.5**

**Summer pea hummus, breads 3.95 Ve**

**Crispy Polenta wedges, green aioli 3.95 V GF**

**Sweet potato wedges, tahini yoghurt, chimichurri 4.95 V CS**

**Grilled halloumi, green aioli, citrus 3.95 V GF**

**Tenderstem broccoli, chilli, soy & sesame 4.95 Ve. GF CS**

**Burnt aubergine, labneh yoghurt 4.95 V GF**

## BIGGER PLATES

**Flat iron steak served rare, garlic yoghurt, crispy potatoes, chimichurri, fried egg 12.5**

**North African grilled chicken, tabbouleh, red cabbage pickle 10**

**Chickpea & lentil dhal, pitta breads, confit garlic yoghurt 9 V**

**Turkish eggs, poached egg, garlic yoghurt, green salsa, toast 8.5 V**

**Vegan Buddha bowl-** pea hummus, burnt aubergine, tabbouleh, sourdough, tomato, cucumber, red cabbage pickle, sesame broccoli **10 V.e**

**Halloumi burger** on toasted brioche bun with sweet potato wedges & tahini yoghurt **11.5 V**

*Please speak to a member of staff regarding allergen information*