

Pomegranate

by Canoodle

1000
TRADES

17 October - 25 November

Cold Mezze

Served with Barbari bread

£5 each or 3 for £12

Hummus chickpeas pureed with lemon juice, garlic and tahini served with olive oil, pine nuts and sumac VG

Hummus with Aromatic Lamb (+£2 supp.) chickpeas pureed with lemon juice, garlic and tahini topped with cumin scented lamb mince

Baba Ganoush Roasted aubergine with olive oil, lemon juice and tahini VG

Muhammara A hearty walnut and red pepper dip originating from Aleppo in Syria VG

Hot Mezze

Served with couscous

Maghmour slightly spiced aubergine stew with chickpeas, garlic, onion and tomato VG GF 6

Lebanese Pumpkin Roasted with date molasses VG GF 6

Harissa King Prawns Moroccan inspired king prawns sauteed in garlic and chilli GF 7

Belly Pork thrice cooked, served with spicy pilpelchuma sauce GF 7

Salads

Tabbouleh A Levantine salad made with finely chopped parsley, tomatoes, mint, onion, soaked uncooked bulgur, and seasoned with olive oil, lemon juice, salt and pepper. VG GF 6

Fattoush A winter variation of the classic Levantine salad featuring toasted flatbread, walnuts, pomegranate, mint, parsley, salad greens and seasonal raw vegetables VG 7

Large Plates

Served with couscous

Za'atar Fried Chicken boneless chicken thighs marinated in spiced buttermilk for 24 hours and fried with a crisp za'atar infused crumb served with julienne fries and green salad GF 16

Lamb Koftas Three large lamb koftas served with yoghurt, aubergine salsa, green salad and basmati rice GF 16

Maghmour Aubergine, chickpea and tomato stew served with green salad and Mejadra (lentil and rice pilaf) GF VG 14

Lebanese Pumpkin roasted with date molasses and served with Mejadra pilaf and green salad VG GF 13

Sides

Batata Harra Roast potatoes with garlic and paprika VG GF 5

Basmati Rice Plain steamed rice VG GF 4

Mejadra Fragrant Lebanese Pilaf with rice and lentils VG GF 5

Green Salad VG GF 4

Julienne Fries VG GF 4

Sweets

Served Thursday - Saturday

Tahini Yoghurt Cheesecake with honey and fresh figs 7

Spiced Chocolate Pots with chopped nuts and Turkish delight VG 6

Service Times:
Mon 5-9pm; Tue - Fri 5-9:30pm; Sat 12-9:30pm

Please order from the bar and notify us of any allergen requirements.

The kitchen extensively uses walnut, pine nut and pistachio and because of the small confines of the kitchen we cannot guarantee that any dish is nut free.

(V) VEGGIE FRIENDLY (VG) VEGAN FRIENDLY (VGO) VEGAN OPTION (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION