



Chef's Dinner Menu



Oysters

*Shucked, to order, with vibrant flavour pairings inspired by Persian & Mediterranean cuisines
(please note only three oysters are included in the set menu)*

French, Huitres Crues

Raw oysters, shallot vinaigrette
3 oysters £9 ~ six £14 ~ nine £24



Grilled Oysters

Japanese inspired Miso Baked Oysters
3 oysters £12 ~ six £17 ~ nine £27

Acapulco Spicy Seafood Salad

Orange and lime juice, jalapeños, & creamy avocado. with prawns, squid, mussels, & octopus, served with soft flour tortillas 11.50

Creamy Hummus

Topped with Pulled Pork or Duck Ragu 11.0



Amatriciana di Zucchini al Forno

Baked Welsh marrow served with pasta aglio, olio e peperoncino 16.0

Chicken Fattoush Salad

Mixed salad, juicy chicken kebabs & sumac-scented baked pita chips 18.0

Grantortelli al Tartufo Bianco

Pasta stuffed with truffles, in a rich creamy sauce made from forest mushrooms and topped with parmesan Starter 9.0 Main 18.0

Tagliatelle al Ragu d'Anatra

Silky tagliatelle tossed with tender, slow-cooked duck and earthy forest mushrooms, in a rich and tangy tomato sauce Starter 9.0 Main 18.0

Rigatoni Pasta Gheymeh Ragu

Lamb & yellow split peas in a rich tomato sauce. aromatic spices, turmeric, cinnamon, saffron, Persian limes Starter 9.0 Main 18.0



Onion Rings with Cheesy Nduja Sauce 4.5




Apple pie - Ricotta & Pear or Pistacchio, Torta Della Nonna - Berries Tart

Sticky Toffee Pudding - Baklava

Please ask about what is available 7.0 + Icecream 2.5 + with any coffee 2.5

Enjoy three courses for just £35.00
please note only three oysters are included in the set menu



Chef's Lunch Menu



Oysters

*Shucked to order, with vibrant flavour pairings inspired by Persian & Mediterranean cuisines
(please note only three oysters are included in the set menu)*

French, Huitres Crues

Raw oysters, shallot vinaigrette
3 oysters £9 ~ six £14 ~ nine £24



Grilled Oysters

Japanese inspired Miso Oysters
3 oysters £12 ~ six £17 ~ nine £27

Acapulco Spicy Seafood Salad

Orange and lime juice, jalapeños, & creamy avocado. with prawns, squid, mussels, & octopus, served with soft flour tortillas 11.50

Creamy Hummus

Topped with Pulled Pork or Duck Ragu 11.0



Amatriciana di Zucchini al Forno

Baked Welsh marrow served with pasta aglio, olio e peperoncino 16.0

Pulled Pork Piadina

slow-cooked pork, chipotle, garlic, and citrus, pickled red onions, coriander, and lime crema, all wrapped in soft tortillas with cheesy refried beans 10.0

Wagyu Beef Sliders (75g)

Olive-fed, Wagyu beef, renowned for its exquisite marbling & tenderness.
served with gherkins, tomatoes, crisp salad 9.5

Grantortelli al Tartufo Bianco

Pasta stuffed with truffles, in a rich creamy sauce made from forest mushrooms and topped with parmesan Starter 9.0 Main 18.0

Tagliatelle al Ragu d'Anatra

Slow-cooked duck & earthy forest mushrooms, all simmered in a rich and tangy tomato sauce Starter 9.0 Main 18.0

Rigatoni Pasta Gheymeh Ragu

lamb & yellow split peas in a rich tomato sauce. aromatic spices, turmeric, cinnamon, saffron, Persian limes Starter 9.0 Main 18.0



Onion Rings with Cheesy Nduja Sauce 4.5



Apple pie - Ricotta & Pear or Pistacchio, Torta Della Nonna - Berries Tart

Sticky Toffee Pudding - Baklava

Please ask about what is available 7.0 + Icecream 2.5 + with any coffee 2.5

Enjoy three courses for just £29.00
please note only three oysters are included in the set menu

For The Table

Marinated Olives

Walnuts, pomegranate molasses,
Persian spices 5.0

♥ Olive Ascolane

Crispy, deep-fried olives stuffed with savoury
meat, all in a golden crust 7.0

Warm Bread Basket

With spicy Sicilian extra virgin olive oil 4.50

Cocktails

♥ Aperol Or Campari Spritz

Prosecco & soda 12.50

Negroni

Gin, Campari & sweet vermouth 12.50

Lillet Rose Spritz

Prosecco & Sparkling Water 11.50

Old Fashioned

Whiskey, sugar, bitters & orange peel 12.50

Hugo Spritz

St.Germain, Prosecco, soda, mint 12.50

Espresso Martini

Vodka, coffee liqueur & Hermanos
Colombian espresso 12.50

Rose or White Wine Spritz

Wine & soda 8.50

Pomegranate Margarita

Tequila, pomegranate, lime & triple sec 12.50

Mocktails

Hot Herbal & Floral Extracts

Rosewater, Orange Blossom, Cinnamon, Mint 6.0

♥ Sharbat-e Sekanjebin

Rejuvenating cordial of cucumber, honey,
mint and zesty ver-jus 9.90

Sharbat-e Khakshir & Roses

Thirst quencher & natural herbal liver detox 9.90

Doogh

Yogurt, mint & club soda 6.0

Beer & Soft

Bottled Beer

Heineken Silver, Moretti, Peroni 5.50

Mineral Water

750ml sparkling or still 4.50

Coca Cola family

regular, diet, zero, appletiser, sprite, fanta 3.20

Other Alcohol-free Bev.

Campari's Crodino, Alc-Free G&T 3.90



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