HALLOWEEN

WITCHES' BREW 9.5

Pumpkin and saffron soup with crispy onions and herb oil

AUBERGINE TRILOGY 12.0

Mirza Ghasemi, Kashk e Bademjan, Borani with warm barbari

SAFFRON SIREN 17.0

Saffron and lemon chicken with jewelled basmati rice and Shirazi salad

MIDNIGHT BAROLO 35.0

35-day aged Irish grass-fed rib eye steak, charred, with red wine sauce and hand-cut chunky chips

GRAVEYARD TIRAMISU 9.0

With chocolate & pistachio crumble

NOT SO INNOCENT 11.5

Whipped Feta a touch of chilli, roasted grapes, pistachio and toasted sourdough

THE RED LORD 12.0

Smoked salmon with lemon crème fraîche, pickled fennel and capers

SEA OF SPELLS 23.0

Baked Cod with Orange and Saffron, served with Fennel and Rosemary Potatoes

FOREST AT DUSK 16.0

Wild mushroom & pumpkin risotto with grilled king oyster mushroom & Parmesan crisp

PHANTOM COTTA 9.0

Lemon panna cotta with pomegranate

MOONLIGHT BAKLAVA 7.5

Rosewater baklava with pistachio syrup and clotted cream

P & A KENNINGTON

SMALL & SHARING

CREAMY HUMMUS

Nutty rosso coco beans 8.0 Nduja, olives, spicy sucuk 14.0

SMOKY MIRZA QASĖMI 9.5

Aubergine, garlic, & tomatoes, bursting with bold Persian flavours

KASHK-E-BADEMJAN 9.5

Aubergine, caramelized onions, garlic, & Persian whey



TO SHARE

SINI-E-MAZEH 19.0

D&A's popular small dishes includes Miza, Kashk-e-Bademjan, Hummus, & herb-marinated olives

INSALATA DI MARE 25.0

Baked Cod with Orange and Saffron, served with Fennel and Rosemary Potatoes

ANTIPASTO MISTO 19.5

Italian cured meats, olives, gherkins



9. & A KENNINGTON