


PERSIAN STEWS (KHORESH)

served with saffron-steamed rice or chunky skin on chips or bread or side salad

BAGHALI GHATOUGH
smoked haddock, creamy rosso-cocoa beans,
garlic, dill, & egg with dill rice 22.0

FESENJAN BA ORDAK
duck in a rich pomegranate & walnut sauce 19.0

GHALIEH DARIA 
salmon fillet, clams & prawns in a fragrant tamarind
& herb sauce, served with dill rice 26.0

GHORMEH SABZI
tender lamb, fresh herbs & kidney beans 18.0

PASTA & BAKED DISHES

Pastas are finished with aged parmesan, Please ask if you would prefer gluten-free pasta

LINGUINE DI COZZE E PECORINO 
mussels & pecorino small 9.0 / main 14.0

TAGLIATELLE SALMONE
creamy sauce with dill 19.0


MELANZANE PARMIGIANA
aubergine, tomato, basil, & mozzarella 17.0

LASAGNE DI PASTA FRESCA
ragù alla bolognese, besciamella,
parmigiano reggiano 17.0

SALADS

RASHTI
lettuce, tomato, cucumber, red onion,
walnuts, pomegranate & feta 16.0

CAESAR SALAD GF croutons available
crisp lettuce, garlic croutons, anchovies,
Parmigiano Reggiano & cracked black
pepper 12.0

VERDURA MISTA 
grilled vegetables, warm lentil stew 16.0

SHIRAZI
diced cucumber, tomato, & red onion with
olive oil & herbs 5.0

GREEN SALAD
fresh leafy greens 5.0

SIDES

BLACKENED BROCCOLI
tahini & spicy harissa 7.0

MAST-O-KHIAR
yogurt cucumber 7.0


MOOSIR
creamy yogurt & wild garlic 7.0

GREEN BEANS
garlic confit, Irish butter 6.0

PICKLED
cucumbers, mix pickles 3.5

CHUNKY SKIN-ON CHIPS
classic 6.0 ~ truffle 6.5 ~ sumac 6.0

A 13.5% service charge will be included-your generosity is greatly appreciated by our team! Kindly inform your server of any allergies or sensitivities prior to placing your order. Although we are diligent in managing allergens, cross-contamination may still happen.

 = My favourites



welcome friends
benvenuti amici
khosh amadid doostan
huānying gewei pengyǒu

HERMANOS COLOMBIAN COFFEE

ESPRESSO / MACCHIATO / CORTADO 2.6

FLAT WHITE / CANADIANO 3.5

CAPPUCCINO / LATTE / MOCHA 3.6

TURMERIC LATTE / MATCHA LATTE 3.9

CAFÉ GLACÉ 4.9
iced espresso flowing over creamy vanilla gelato.

HOT CHOCOLATE 5.5
a soothing beverage crowned with cream.

TEA

PERSIAN ROSE BLACK TEA 3.6

BLUE-FLOWER EARL GREY 3.6

FRESH MINT / CHAMOMILE / JASMINE 3.6

MUG OF EARL GREY / ENG BREAKFAST 2.6

PERSIAN TEA POT & MEDJOOL DATE 5.5
a fragrant brew with bergamot & fresh mint

HOUMI'S HOT TEA TODDY 12.0
black Persian samovar tea, honey, Courvoisier VS
Cognac & fresh lemon juice

SIGNATURE DRINKS

SAFFRON LATTE 5.5
silky milk infused with the aroma of Persian saffron

ROSE & CARDAMOM LATTE 5.5
silky milk with rose petals and a hint of cardamom.

PISTACHIO LATTE 5.5
silky milk, pistachio cream & crumble

PISTACHIO MOCHA 6.5
silky milk, dark chocolate, pistachio cream & crumble

CHEF'S HOT TODDY 11.0 
silky milk honey, whiskey, cinnamon and turmeric

D & A AFFOGATO 7.0
hot espresso cascading over pistachio gelato

HERBAL INFUSIONS

ZERESHK & HONEY TEA 5.9
tart barberries softened with honey

SAFFRON & FREASH GINGER INFUSION 5.9
A bright, warming brew of saffron and ginger

SMOOTHIES & FRESH JUICES

GREEN HAVEN 6.5
apple, spinach, kale, greens & pineapple

PICK ME UP 6.5
banana, peanut butter, oat milk, & espresso

SEX ME UP 6.5
mixed berries, papaya, pineapple, passion fruit

FRESHLY PRESSED JUICES 6.0
made to order, orange, grapefruit, apple, carrot

VIENNOISERIE

Croissant 2.8
Estate Dairy Butter & Preserves 1.5
Pain au Chocolat 3.25
Pain au Raisin 3.25
Cinnamon Roll 3.5

Spinach & Feta Croissant 5.20
Ham & Cheese Croissants 5.20
Sausage Rolls 4.2
Simit 2.6
Simit Sucuk & Cheese 5.9



Instagram



www



Tripadvisor

BRUNCH


EVERY TUESDAY - SUNDAY | TILL - 3PM

HOUSE SPECIALS


all house specials are accompanied by Barbari or sourdough toast, with the exception of Kedgeree.

KEDGEREE  poached smoked haddock, egg, turmeric & cumin basmati rice 16.0	NDUJA EGGS IN PURGATORY two poached eggs gently cooked in a zesty, smoky tomato sauce enriched with nduja 13.0
SIMIT AND POACHED EGGS golden Turkish simit, two poached eggs, garlic saffron yogurt, za'atar dressing 12.0	TURKISH EGGS "CILBIR" two poached eggs, garlicky yoghurt, finished with a warm spicy butter 12.0
SAFFRON SCRAMBLED two soft, buttery scrambled eggs infused with cream & aromatic saffron 11.0 add avocado +3.5 / cured salmon +4.5 / bacon 4.0	SHAKSHUKA two poached eggs gently simmered in a zesty tomato & red bell pepper sauce 12.0 add avocado +3.5 / halloumi +3.5 / bacon 4.0
FULL ENGLISH sausage, bacon, mushrooms, baked beans, poached egg, & grilled tomato 12.0	THE GARDENER feta, avocado, mushrooms, baked beans, poached egg, & grilled tomato 12.0
SOSIS BANDARI two hot dogs in a onion chili sauce, topped with eggs and melted cheese 18.0	NARGESI PERSIAN HERB & EGG DELIGHT simple, yet full of flavor. creamy spinach & herb mix, two runny egg yolk 12.0
HOUMI'S OMELETTE omelette with spicy sausage and melted mozzarella, packed with bold flavours 12.0	PANIR BERESHTEH scrambled eggs, crumbled feta & a mix of fresh & dried dill 12.0

AVOCADO HEROES

fire kisses the avocado, & its flavour deepens into something lush, mellow, and unexpected	
CHARRED AVOCADO two poached Eggs on Sourdough 14.0	BAKED AVOCADO  Persian-spiced lamb & sumac yoghurt 14.0
PAN-FRIED AVOCADO IN IRISH BUTTER halloumi, tomatoes & two poached Eggs 14.0	AVOCADO AL FORNO PICCANTE tomato, buffalo mozzarella & chilli oil 16.0

CACKLEBEAN BENEDICTS ON TOASTED SOURDOUGH

two organic poached CackleBean's eggs & tahini hollandaise, a nutty twist to this timeless delight	
BENEDICT cooked ham 12.0	ROYAL  house beetroot-cured salmon 12.0
WILD MUSHROOM & TRUFFLE SAUCE buttery sautéed wild mushrooms, luxurious truffle sauce & oil 16.0	FLORENTINE steamed baby spinach 11.0

LUNCH

EVERY TUESDAY - SUNDAY | 11:30AM - 3PM


SMALL PLATES & SANDWICHES

GHALIEH aromatic seafood dish of clams, mussels, & prawns in a tangy tamarind sauce 16.0	SMOKY MIRZA QASEMI fire-roasted aubergine, garlic & tomatoes, bursting with bold Persian flavours 9.50
HUMMUS nutty rosso coco beans or grilled veg 11.0 nduja, olives, spicy sucuk 14.0 Persian-spiced lamb 14.0	KASHK-E-BADEMJEAN aubergine slow-cooked with caramelized onions, garlic & Persian whey 9.50
JOOEJH WRAP saffron-marinated grilled chicken 11.0	KOOBIDEH WRAP juicy skewer of ground lamb & beef 11.0
SPICY FETA & WALNUT WRAP zesty feta paired with crunchy walnuts and aromatic herbs 9.0	HOT DOG  round hotdog, topped with chili beans, cheese & red onions 12.0
PROSCIUTTO HAM, MOZZARELLA PANINI Sweet cured prosciutto, peppery arugula fresh juicy mozzarella 12.0	ROASTED VEGGIE PANINI roasted veggies & a simple arugula/rocket pesto 12.0

WAGYU BURGERS

olive-fed, exquisite marbling & tenderness with gherkins, tomatoes, crisp salad, & brioche bun	
WAGYU CALABRIAN BURGER Nduja, bacon & cheese 21.0	WAGYU CLASSIC BURGER Exquisite meat flavour 18.0
avocado, nduja, kimchi, Cumberland sausage, halloumi, chorizo, bacon 3.5 each chunky skin on chips 6.0, (truffle 6.5, sumac or cajun enhanced 6.3)	

GRILLS

Persian grills, choose: saffron rice or side salad or chunky skin on chips or bread enhance with: sumac butter +0.5 grilled tomato + 1.80, raw egg yolk 1.2			
KOOBIDEH two skewers of seasoned lamb & beef 17.0 one skewer 13.0	TORSH herbs, walnuts & pomegranate molasses marinated, Chicken 18.0 Salmon 19.0 / Lamb 20.0	JOOEJH  chicken marinated in saffron & aromatic spices 17.0	CHENGEH lamb fillet, Persian spices 19.0
RIB EYE richly marbled for a juicy experience 28.0 za'atar or chili butter +1.0, spicy nduja, blue cheese hollandaise, truffle-infused mushroom sauce, avocado, bacon, spicy beans +3.5			