



welcome friends

benvenuti amici

khosh amadid doostan

huānyíng gèwèi péngyǒu

## Pre-Match Brunch

(Available before play on selected international match days)

### Shakshuka – 12.0

Two poached eggs baked in a gently spiced tomato and red pepper sauce, finished with herbs and olive oil, served with bread

### Turkish Eggs Çılbır – 12.0

Poached eggs over wild garlic yoghurt, finished with warm spiced butter, served with bread

### Panir Bereshteh – 14.0

Soft scrambled eggs with feta, fresh and dried dill, and subtle Persian seasoning, served with bread

### Simit and Poached Eggs – 14.5

Crisp Turkish simit topped with poached eggs, wild garlic yoghurt, and za'atar dressing

### Benedict Royal – 14.0

Two organic poached eggs on toasted sourdough with house beetroot-cured salmon and tahini hollandaise

### Kedgeree – 18.0

Basmati rice infused with turmeric and cumin, served with smoked haddock and egg

### The Gardener – 14.0

Toasted sourdough, feta, avocado, mushrooms, baked beans, poached egg, and grilled tomato



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## Match Day Lunch

A refined restaurant lunch served during the match day lunch interval. Ideal for corporate entertaining and guests seeking a proper midday dining experience during the cricket. Includes an arrival drink, snacks for the table, a three-course plated lunch, and tea or coffee with petits fours. £75.0 per person

### ARRIVAL DRINK & TABLE SNACKS

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Sparkling wine, Mimosa, Bloody Mary, or citrus & pomegranate spritz  
Nocellara olives • Rosemary almonds • Warm barbari bread • Whipped feta

### STARTERS

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#### Ahi Crudo

Delicate slices of yellowfin tuna with blood orange, fennel, capers, Persian cucumbers and fresh dill

#### Burrata, Heritage Tomato & Grilled Peach

Creamy burrata with heritage tomatoes, grilled peach, basil, pomegranate, and aged balsamic

#### Creamy Hummus Topped With

Spicy Calabrian 'nduja, Kalamata olives, and sucuk Turkish sausage

#### Charred Courgette & Avocado Salad

Charred courgette and avocado with poached cacklebean egg, mint, pistachio, and poppy seed dressing

### MAINS

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#### Entrecôte Steak

Grilled entrecôte steak with pommes frites, and Café de Paris steak sauce

#### Sea Bass

Risotto Milanese, samphire, and citrus butter sauce

#### Corn-Fed Chicken Supreme

Crushed new potatoes, grilled gem lettuce, and sumac jus

#### Melanzane Parmigiana

aubergine, tomato, basil, & mozzarella

### DESSERTS

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#### Pistachio Tiramisu

A pistachio-laced twist on the classic Italian tiramisu

#### Baklava with Vanilla Gelato

Sticky nut baklava served warm with vanilla gelato

#### Torta della Nona

Shortcrust pastry filled with crema pasticcera, topped with pine nuts

#### Italian Cheese Selection

A carefully chosen selection of Italian cheeses including Taleggio, Pecorino Toscano, and Gorgonzola dolce, served with seasonal accompaniments and artisan crackers

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.



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## After the Game

After the cricket, return to Doost & Amici for relaxed evening dining with a menu full of Persian and Italian favourites

### STARTERS

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#### Burrata, Heritage Tomato & Basil – 11.5

Creamy burrata with heritage tomatoes, basil, extra virgin olive oil, and aged balsamic

#### Smoky Aubergine – 9.50

Fire-roasted aubergine with tomato, garlic, and warm bread

#### Mixed Mezze Plate For Two – 19.0

Hummus, mast o khiar, smoky aubergine, olives, and warm bread

#### Seafood Ghalieh – 16

Clams, mussels, & prawns in a tangy tamarind sauce

### MAINS

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#### Koobideh Kebab – 22.5

Traditional Persian koobideh kebab with saffron rice, grilled tomato, herbs, and pickles

#### Joojeh Kebab – 21.5

Marinated saffron chicken kebab with rice, grilled vegetables, and charred lemon

#### Sea Bass – 29.5

Risotto Milanese, samphire, and citrus butter sauce

#### Aubergine & Taleggio Gratin – 21.5

Baked aubergine and Taleggio with tomato fondue, basil oil, and dressed herb salad

#### Tagliatelle Ragu Bolognese – 19.5

Rich, slow-cooked lamb ragù served with tagliatelle

### DESSERTS

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#### Pistachio Tiramisu – 8.5

A pistachio-laced twist on the classic Italian tiramisu

#### Baklava with Vanilla Gelato – 8.5

Sticky nut baklava served warm with vanilla gelato

#### Torta della Nona – 8.5

Shortcrust pastry filled with crema pasticcera, topped with pine nuts

#### Italian Cheese Selection – 12.5

A carefully chosen selection of Italian cheeses, Taleggio, Pecorino Toscano, and Gorgonzola dolce, served with seasonal accompaniments and artisan crackers.

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