

À LA CARTE MENU

LIGHT BITES

DEEP FRIED CALAMARI £5
(G)

DEEP FRIED TIGER PRAWNS £6
(G)

CORDIAL OLIVES £4.50

BASKET OF WARM IN-HOUSE BAKED BREAD &
CULTURED BUTTER £4
(G/D)

MOONBREAD, OLIVES & ZA'ATAR £6
(G)

STARTERS

CREAM OF SAN MARZANO TOMATO & BASIL SOUP £6
SERVED WITH HOMEMADE SOURDOUGH (G/D/N)

OVEN BAKED TIGER PRAWNS IN GARLIC BUTTER £12
WITH CHILLI & FLATBREAD (G/D/S)

CHARRED BURRATA £10
BURRATA CHEESE WITH DATE MOLASSES & PISTACHIO DUKA
(D)

SPICY SHELLFISH SOUP £10
WITH TIGER PRAWNS, MUSSELS, AIOLI & BRUSCHETTA (D/S)

SHETLAND MUSSELS £12
CHILLI, TOMATO, GARLIC IN TOASTED SPICES WITH
BABY MOONBREAD (G/D/SF)

STRAINED LABNEH £9
WILDFLOWER HONEY, TOASTED ZA'ATAR, ALEPPO CHILLI,
FRESHLY BAKED WARM BABY MOONBREAD (G/D)

SPICY HUMMUS WITH LAMB KOFTA £10
(G/D)

SMOKED HADDOCK, COD & SALMON FISHCAKE £10
WITH LOBSTER BISQUE (G/D/S)

MAINS

THE ULTIMATE BAZAAR EXPERIENCE. THE LEBANESE
CHAROCAL SHARING PLATTER £95
A SELECTION OF SIRLOIN STEAK, RIBEYE STEAK, LAMB KOFTA, LAMB
SHOULDER MAKLOUBEH (RICE, AUBERGINE & LAMB KOFTA) WITH
SELECTION OF MEZZES, FLATBREAD &
BEEF DRIPPING CHIPS

HONEY & CHILLI GLAZED HALF CORNFED CHICKEN £26
TRIPLE COOKED CHIPS, GARLIC TOUM & HOME-FERMENTED CHILLI
SAUCE (G/D)

OUR VEGAN EGYPTIAN STEW £16
SPICED AUBERGINE & PEPPER STEW, SERVED WITH MOONBREAD
(VEGAN/G)

MUSHROOM SHAWARMA £18
SERVED WITH GARLIC FOAM, FERMENTED CHILLI SAUCE & SALAD

LAMB SHOULDER MAKLOUBEH £26
LAMB RIB RICE WITH BRAISED LAMB SHOULDER, AUBERGINE, PINE
NUTS & POTATOES SERVED WITH TZATZIKI (G/D/N)

12OZ SIRLOIN STEAK SHAWARMA £38
SERVED WITH GARLIC FOAM, FERMENTED CHILLI SAUCE & SALAD

CLASSIC BOUILLEBAISSE £32
HAKE, MUSSELS & KING PRAWNS SERVED WITH MASH POTATOES
(D/SF)

PAN-FRIED COD FILLET £29
CREME DE FUMET SAUCE, CRISPY CRUSHED POTATOES & FENNEL
TEMPURA
(G/D)

STEAKS

ALL OUR STEAKS ARE DRY AGED IN A HIMALYAN SALT CHAMBER & FLAME GRILLED OVER CHARCOAL IN OUR
JOSPER OVEN.

10OZ ABERDEEN ANGUS SIRLOIN £34
10OZ ABERDEEN ANGUS RIBEYE £34
8OZ ABERDEEN ANGUS FILLET £39

MAKE IT SURF & TURF WITH TIGER PRAWNS £12
ADD ONIONS RINGS, TOMATOES, ROASTED TOMATOES & MUSHROOMS FOR £4.
ALL STEAKS SERVED WITH CHIPS & YOUR CHOICE OF SAUCE:

PEPPERCORN SAUCE (D)
DIANE SAUCE (D)
COLSTON BASSET STILTON BLUE CHEESE SAUCE (D)
GARLIC BUTTER (D)

ALLERGENS: (N) NUTS | (G) GLUTEN | (E) EGGS | (D) DAIRY | (S) SHELL FISH | (SF) SULFATES | (SD) SESAME | (M)
MUSTARD (MIL) MOLLUSCS

IF YOU HAVE AN ALLERGY PLEASE INFORM YOUR SERVER, WE WILL BE DILIGENT IN PREPARING YOUR MEAL,
HOWEVER IF YOU HAVE A SERIOUS ALLERGY WE CAN NOT GUARANTEE IT WILL BE 100% FREE FROM AS WE DO
HANDLE ALLERGENS IN OUR KITCHEN

À LA CARTE MENU

FROM THE LARGEST INDOOR WOOD FIRED PIZZA OVEN IN EUROPE – AUTHENTIC NAPOLITANA PIZZAS WITH OUR 48 HOUR FERMENTED SOURDOUGH, SAN MARZANO TOMATOES, FIOR DI LATTE MOZZARELLA & THE FOLLOWING TOPPINGS:

CLASSIC MARGHERITA £14 (G/D)

VEGAN OPTION AVAILABLE

MUSHROOM & WHITE TRUFFLE £20

TOPPED WITH ROCKET & PARMESAN CHEESE (G/D/VEGETARIAN)

GOATS CHEESE PIZZA £21

CARAMELISED ONION JAM, HONEY, ROASTED ONIONS, HAZELNUT (G/D)

PARMA HAM & PARMESAN £24

PARMESAN CHEESE & PARMA HAM WITH ROCKET (G/D)

PEPPERONI £20

WITH DOUBLE PEPPERONI (G/D)

SPICY SICILIAN £24

N'DUJA, PEPPERONI AND JALAPENOS (G/D)

MARINARA PIZZA £12

CLASSIC NEAPOLITAN, TOMATOES, EXTRA VIRGIN OLIVE OIL, OREGANO AND GARLIC (G) VEGAN

BURRATA PIZZA £18 (G/D)

THE PUTTANESCA £22

ANCHOVIES, BLACK OLIVES, GARLIC & CHILL, SAN MARZANO TOMATO AND FIOR DI LATTE CHEESE WITH PARMESAN CHEESE (D/G)

PARMESANS

CLASSIC £22

(G/D)

HOTSHOT £24

ONIONS, PEPPERS, JALAPENOS (G/D)

SIDES

SEASONAL GREENS £4 TRIPLE COOKED CHIPS £4 SKIN ON FRENCH FRIES £5 SWEET POTATO FRIES £7
HELLMAN'S MAYO £1 GARLIC MAYO £1 HOMEMADE FERMENTED CHILLI SAUCE £3

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