

For The Table

Sourdough flatbread	3.50
Valencian salted almonds	4.00
Cortijo olives	3.50
Maldon oyster with salsa ruda & lime	each 4.00
	½ dozen 22.00

Dips

Hummus with crispy chickpeas & smoked paprika	6.00
Taramasalata with pickles & sumac	7.50
Tzatziki with aleppo chilli & mint	6.50
Slow cooked courgettes with goats curd, salted almonds & mint	7.50

Vegetables & Salads

White cabbage salad with aged Parmesan & Aleppo chilli	7.00
Aubergine caponata with pinenuts & basil	7.50
Provence tomatoes with stracciatella, Picual olive oil & basil	8.50
Charcoal grilled corn on the cob with Urfa chilli butter, whipped feta & lime	7.00
Zerbini watermelon, mint, oregano, cucumber, red onion & feta salad	6.50
Smashed cucumber salad with black garlic tahini & crispy chilli oil	7.50
Fasolakia – Greek style green beans with barrel aged feta, tomato sauce, oregano	7.50
Courgette fritters with tyrokafteri	8.50

Fish & Meat

Marinated octopus with taramasalata & dill	9.50
Sliced chorizo de leon with guindillas	8.50
Salt cod fritters with aioli	9.50
Charcoal grilled merguez sausages with tzatziki & harissa	8.50

Cheese

Oxford Blue (<i>soft blue, cow's milk</i>) with chestnut honey	8.50
Spewood (<i>sheeps milk, hard, nutty</i>) with chestnut honey	8.50
Eggleston (<i>cows milk, soft, bright</i>) with membrillo	8.50
Aged manchego (<i>sheeps milk, hard, rich, nutty</i>) with membrillo	8.50

A discretionary, 12.5% service charge is added to your bill.

Our dishes contain allergens, please ask a member of staff for more details.