

Easter Menu

2 COURSES FOR £20PP

STARTER

glazed beetroot, walnut and whipped feta with dill **v**

pistachio lamb kofta with tzatziki and molasses **gf**

aubergine fritters with dill, creamed feta and walnut **v gf**

sweet potato fries with molasses, tomato and dill salad **vg gf**

jalapeño and cheese croquets with mayo and rocket **v**

bourbon glazed chicken wings and egyptian coleslaw **gf**

honey glazed halloumi frittas and chilli jam drizzle **v**

cauliflower shawarma with harissa and molasses **vg gf**

MAIN

charred lamb kofta skewers with levantine bread, hummus, spiced chickpeas and wilted greens

mediterranean style sautéed prawns and baked cod in tomato broth in fresh herbs with oregano bread

pan seared sumac chicken with beetroot salad, remoulade and olives

roasted aubergine steaks, pomegranate mix giant couscous, tahini and roasted seeds mix **vg**

charred butternut squash with puy lentils, whipped feta, pomegranate and seed medley **v gf**

Greek style platter with tzatziki and chunky salad

Add a side 3.5

roasted broccoli with hazelnut crunch **vg n**

beirut style long beans **vg**

sautéed baby potatoes with parsley **vg**

grilled cauliflower and feta **v**

