



On Arrival

Smoked tomato oil, paprika and sumac focaccia,
scrumptious & salty Muhammara with preserved lemon, toasted
walnuts and crispy onion. **Kalamata Crush**, with fat capers and fresh mint

To Follow

Tapas to Share vc / ngc

**Not suitable for guests with nut allergy*

Oiishi Kinoko | Onigiri sushi rice with black sesame seed salt on mushroom and fresh ginger, ume plum and tamari hash, topped with pickled ginger and crispy onion, Schichimi togarash crumble and pickled shitake mushroom. **Victoria Dholka** | Khaman curry leaf mustard steamed channa cakes, rolled in chaat spice & filled with sticky aubergine lime pickle & coconut curry leaf chaatni, date amchur tamarind sas, with curry leaf chaat spice. **Better Batter** | Soft buttermilk-soaked halloumi dipped in chip shop batter, served with vodka spiked preserved plum tomatoes, sea salad tartar, and finished with lemony Yemeni relish. **Karekatsu Smoked Tofu** | Deep fried and basted with teriyaki, topped with sweet potato katsu, crispy seaweed, smashed cucumber, crispy onions and rice puffs. **A Salad of Sesame Ginger Dressed Carrot & Kholrabi Threads** | Served with a smooth, tangy edamame, wasabi cashew yuzu pesto. Finished with puffed rice wakame cracker shards, dusted with a hibiscus, amchur and nori salt. **Charred Aubergine Zhuganoush** | Like babaghanoosh only better. Served with deep fried lavash tanoor bread crisps sprinkled with spice dust.

To Finish

SWEETHEART v / ngc

A chocolate, pear and almond frangipane tart, served with pickled perry pears, miso white chocolate vanilla ice cream. **Mini cinnamon sugar-coated churros** with a chocolate salt caramel dipping pot and vodka cherries. **Creme de Cacao Brandy Alexander milkshakes**, cocoa orange truffles. Finished with raspberry sugar dust, baby sorrel and minty shiso shoots.

PLEASE DO LET YOUR WAITER KNOW IF YOU REQUIRE **VEGAN** OR **GLUTEN FREE** OPTIONS

Every effort is made to accommodate guests with **FOOD INTOLERANCES** and **ALLERGIES**.

With an open kitchen we are unable to guarantee that dishes other than (v/vc) will be completely allergen-free. All our food is prepared in a kitchen where nuts may be present.

some menu items & ingredients may be subject to change