

# evening 5pm -8.30pm

Please let us know of ANY dietary requirements or allergies before ordering  
Small plates are made to share. We recommend 4-6 dishes between two people

Marinated Gordal & Manzanilla olives picante (Ve)	£4.50
Pickled chillies (Ve)	£4.50
Stuffed vine leaves (Ve)	£6
HIVE bakehouse sourdough, Honest Toil extra virgin olive oil (Ve) + add Lamiri Harissa butter (V) £2	£5
Garlic butter flatbread with parmesan (V)	£6
Marinated white anchovies with extra virgin olive oil	£6.50
Pat's cheese plate & Peters Yard sourdough crackers (V)	£9
'The Real Cure' British charcuterie Hartgrove coppa, Dorset chorizo picante and fennel & white pepper salami	£9.50
Cures & pickles plate Cured meats, manchego cheese, pickled chillies & perello olives	£12



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## Mezze Dips

Garlic hummus, zhoug & sumac (Ve)	£5
Whipped Feta with honey & aleppo pepper (V)	£5
Harissa hummus with roasted red peppers (Ve)	£5
Locally grown beetroot & mint yoghurt (V)	£5

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Homemade pita bread (Ve)	£2
Crudités (Ve)	£2
Padron peppers (Ve)	£7
Olive oil potatoes with zhoug (Ve)	£6
Lamiri harissa glazed aubergine, tahini, pomegranate (Ve)	£12
Charred tenderstem broccoli, crumbled feta, chilli & garlic oil (V)	£8.50
Creamy butterbeans, caramelised courgette, parmesan & fresh basil (V)	£9
Baked feta with sesame seeds, honey & aleppo pepper (V) <i>(Please allow at least 25 minutes)</i>	£9
Roasted chicken thighs, charred pepper sauce & pickled chilli <i>(Our thighs are boneless and skinless)</i>	£12
Slow roast lamb shoulder, green tahini sauce, herb salad & pickles	£15
Pork loin, charred plum, yoghurt, fresh basil & nduja butter	£13.50