

EVENING

Please let us know of ANY dietary requirements or allergies before ordering
Small plates, made for sharing style. We recommend 5-6 between two

Snacks

Perello Gordal & Manzanilla olives picante with pickled garlic (Ve) £4.50

Pickled chillies (Ve) £3

Spicy pickled cucumbers, yoghurt dip (V) £5

Stuffed vine leaves (Ve) £6

Pan Con Tomate served on sourdough (Ve) £5
+ Add smoked anchovies for £2

Pat's Cheese plate (V) £9
with Peters Yard sourdough crackers & red onion marmalade
Ask for today's cheeses

Marinated white anchovies with extra virgin olive oil £7.50

Mezze Dips

Whipped feta with honey & Aleppo pepper (V) £6.50

Garlic hummus with zhoug & sumac (Ve) £6.50

Harissa hummus with roasted peppers, Aleppo pepper (Ve) £6.50

Tzatziki with extra virgin olive oil (V) £6.50

Served with homemade pita (Ve) as standard, or crudités (GF/Ve) upon request

Extra bread £2 each

Small Plates

Please enquire about any vegan or vegetarian alternatives of our dishes

Lamiri harissa oyster mushroom skewers £12
with ezme salad and tahini sauce (Ve)

Zaalouk with halloumi £9
a warm Moroccan dip made from stewed aubergine, tomato and spices
topped with grilled halloumi cheese (V)

Baked feta cheese £8.50
with honey, Aleppo pepper & sesame seeds (V)

Olive oil roast potatoes £6
with zhoug (Ve)

Charred padron peppers £6 (Ve)

Watermelon, cucumber & mint salad £7 (Ve)
+ Add crumbed feta cheese £2 (V)

Heritage tomato salad £9
seasonal tomatoes with whipped feta topped with Lamb bacon crumb
OR crispy panko breadcrumbs (V option) *Want it completely vegan - just ask us!*

Roasted chicken thighs £12
with yoghurt & Lamiri harissa butter

Merquez sausages £11
with baba ganoush, charred spring onion & herb salsa

Honey roast pork belly £12
served with tzatziki and pickled chilli

'The Real Cure' British charcuterie plate £9
Hartgrove Coppa, Dorset Chorizo Picante and Fennel & White Pepper Salami

'Sea Sisters' British conservas smoked rainbow trout £10
Preserved smoked rainbow trout served canned, with a wedge of sourdough bread and pickled onions

We use local and small independent suppliers where we can! Shout out to our amazing producers

From Chorley:
Chicken and seafood from Livesey's of Chorley
Beef, lamb and pork from Brown's the Butchers
Cheese from Pat's Cheese Stall, Chorley Market
Sourdough from The Artisan Bakers

*Fruit and veg from Taylor's Produce, Preston
British Conservas from Sea Sisters, Dorset
British Cured meats from 'The Real Cure', Dorset*

