# **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) £4

Spicy pickled cucumbers, yoghurt dip (V) £5

Stuffed vine leaves (Ve) £5

Artisan Bakers Sourdough with balsamic & extra virgin olive oil (Ve) £4

Pat's Cheese plate & Peters Yard sourdough crackers (V) £9 Ask for todays 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 (Ve) £6.50

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

## Zaalouk with halloumi

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

# **Baked Feta cheese**

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

## Lamiri Harissa roasted carrots & chickpeas

served with tahini sauce and pomegranate (Ve) £8

# Olive oil roast potatoes

tossed in garlic & herb butter (V) £6

Fennel, citrus & chicory salad (Ve) £7

## Broccoli Caesar

charred purple sprouting broccoli, anchovy cream, parmesan shavings and crispy panko \$8.50

## Roasted chicken thighs

with yoghurt & Lamiri harissa butter £10

# Beef Pastitsada

A beef stew dish from Corfu, Greece, served with buttered mash £12

# Honey roast pork belly

served with tzatziki and pickled chilli £12

# 'The Real Cure' British Charcuterie plate

Hartgrove Coppa, Dorset Chorizo Picante and Fennel & white pepper salami £9

## Sea Sisters preserved British Mussels

(served canned) with chilli & garlic oil, served with a wedge of bread and pickles £10

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

