

THE FANCY FORK

BY FARMER J

Crispy Polenta. Yoghurt, Zhug (v)	5
Buffalo Mozzarella. Roasted Red Peppers, Oregano Pesto & Olives (v)	7
Winter Leaf Salad. Mustard Vinaigrette, Capers, Parmesan (v)	6
Raw Red Mullet. Harissa, Preserved Lemon, Fennel, Almond	12
Squid & Bottarga	10
Whole Roasted Sweet Potato. Yoghurt Mustard (v)	5
Roasted Winter Vegetables. Tahini, Lemon Zest (v)	8
Lamb Laffa 'Pizza'. Harissa, Herbs, Yoghurt, Sumac	10
Semolina Gnocchi. Tomato, Basil, Parmesan (v)	12
Freekeh 'Risotto'. Tomatoes, Parsley, Lemon (v)	10
Chicken Shawarma. Cabbage, Tahini, Yoghurt, Zhug, Laffa Bread	11
Grilled Whole Fish. Rosemary, Sage	15
Halibut Tranche Stew. Tomato, Potato, Peppers, Capers	22
Ribeye On The Bone (price per 100g)	7.5
Slow Cooked Beef Short Rib in Beer, Honey & Sumac. Pickled Kohlrabi	18

House Loaf & Dips

Rich Challa Loaf (v) 3

Jewish Chicken Livers 3.5

Smoked Aubergine (v) 3.5

Lentils, Tahini, Tomatoes,

Preserved Lemons, Herbs

(v) 4

Chocolate Fondant. Tahini Crème Anglaise (v)	6
Ricotta & Quince. Rosewater, Lime, Pistachios (v)	6

*VO, Vegetarian Option. Many of the dishes can be made Vegan, without Dairy or without Gluten. Please let our team know any intolerances and they will recommend the dishes to choose. 12.5% Discretionary service charge will be added to the bill. We are cashless.

