

THE FANCY FORK

BY FARMER J

Padron Peppers. Za'atar, Oregano Crumb (v)	6
Crispy Polenta. Yoghurt, Zhug (v)	5
Bone Marrow on Toast. Burnt Onion, Parsley	7
Tuna Tartare. Tahini, Green Beans, Coriander, Chilli, Pane Carasau	10
Cured Salmon. Beetroots, Horseradish Crème Fraiche	11
Grilled Baby Gem & Onion. Capers, Mustard, Pancetta (vo*)	7
Stuffed Zucchini Flowers. Ricotta, Basil, Olive Paste (v)	12
Charred Snap Peas & Broccolini. Basil, Mint, Parmesan, Almond (v)	10
Semolina Gnocchi. Tomato, Basil, Parmesan (v)	12
Chicken Shawarma. Cabbage, Tahini, Yoghurt, Zhug, Laffa Bread	11
Lamb Laffa 'Pizza'. Harissa, Herbs, Yoghurt, Sumac	10
Squid Freekeh 'Risotto'. Tomatoes, Parsley, Lemon	12
Grilled Whole Fish. Rosemary, Sage	15
Ribeye On The Bone (price per 100g)	7.5
Green Salad (v)	4
Smashed Roasted Potatoes. (v)	4
Green Beans & Broccolini (ve)	5
Fancy Banoffee Pie. Coffee, Cardamom, Banana	6
Coconut Malabi. Cherries, Amaretto, Almonds (ve)	6

<u>House Loaf & Dips</u>
Rich Challa Loaf (v) 3
Jewish Chicken Livers 3.5
Smoked Aubergine (v) 3.5
Lentils, Tahini, Tomatoes, Zhug, Herbs (v) 4

*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.

