

Starters		
SMOKED SALMON 19 shallots, capers, lemon, horseradish cream	PAN FRIED KING PRAWNS 25 served with garlic and butter sauce	
GREEK SALAD (V) 11 feta, cucumber, cherry tomatoes, red onion, olives, peppers, mint	MEZZE TOWER 35 hummus, tabbouleh, moutabal, falafel, kibbeh, cheese sambousek, fatayer, lamb sambousek, pickles, pitta bread Serves two	CHICKEN GYOZA 12 crispy chilli oil, sesame, spring onion
SPICED LENTIL SOUP 7.50 red lentil, cumin, coriander, chilli oil	BAKED SCOTTISH SCALLOPS 21 parsley, garlic  Pairs with Chateau d'Esclans Whispering Angel Rosé	GRILLED ASPARAGUS (VE) 12 wild garlic hummus, hazelnut pesto Add poached egg 2
Robata		
RIBEYE STEAK 45 10oz 280g  Pairs with Le Versant Syrah D'oc	SOUTH COAST DOVER SOLE 70  Pairs with Journeys End Weather Station Sauvignon Blanc	FILLET STEAK 48 8oz 225g
FARROUJ MESHWI 26 boneless marinated baby chicken, grilled and served with our homemade Arabic garlic sauce	ARABIC STYLE WHOLE SEA BASS 28	ARABIC LAMB CUTLETS 30
SAUCES 3.5 béarnaise green peppercorn garlic and herb butter		
Our meat cuts are all native breeds sourced from Heron's Farm, Colchester and dry-aged for at least 28 days All dishes are served with grilled cherry tomatoes and shallots		
Mains		
PAD THAI NOODLES (VE) 14 tamarind, peanut, beansprouts Add Chicken 9 Prawns 12	LAMB BIRIYANI 27 served with rice and cucumber raita	
PENNE ARRABIATA (VE) 16 tomato sauce, dried red chilli, garlic Add Chicken 9 Prawns 12	FISH AND CHIPS 21 battered haddock served with chips and mushy peas  Pairs with Domaine Lafarge Cadireta Chardonnay	
Sides		
BUTTERED GREENS (V) 5.5	KOFFMANN FRIES (VE) 5	FATTOUSH SALAD (VE) 5
PURPLE SPROUTING BROCCOLI (VE) 6 with almond and chilli	TRUFFLE AND PARMESAN KOFFMANN FRIES 8.5 SKILLET FRIED POTATOES (V) 5	ARABIC RICE (V) 6
(V) Vegetarian (VE) Vegan		



The optional £1.23 on your bill guarantees that a life-changing GiftTree will be planted, to help counter balance the carbon footprint of your meal. www.gifttrees.com

If you have any allergies or dietary requirements, please speak to a member of the team before ordering. Please be aware that traces of allergens used in our kitchen and bar areas may be present, and we cannot guarantee the absence of allergens from our dishes or drink serves. A discretionary 15% service charge will be added to your bill.

SCAN TO VIEW A MENU WITH CALORIES





PARLAY