

# SUNDAY ROAST



Each  
roast  
serves  
**2**

**1**

## SELECT YOUR ROAST

Roasted Whole Saffron Chicken  
**60**

Pomegranate Lamb Shank  
**65**

Roasted Whole Cauliflower Shawarma  
**50**

### SERVED WITH:

- Middle Eastern Tatties
- Za'atar Yorkshire Puddings
- Honey & Cumin Roasted Carrots
- Caramelised Pomegranate Onions
- Garlic Naan
- Lebanese 'Slaw Malfouf

### SAUCES

Fermented Chilli Sauce - Middle Eastern Gravy - Toun Garlic Mayo

## P R E M I U M S I D E S

**2**

2 extra Za'atar Yorkshire Puddings **4**

Balal Spiced & Smokey Corn n Feta **6**

Falafel **5**

Dolma **6**

Saffron Butter Rice **4**

Naan / Garlic Naan **2**

**3**

W I N E S

We've carefully selected some amazing wines to pair with your roasts. Add a bottle to your order.

**Oumsiyat - Blanc De Blanc** **28**  
Bekaa Valley, Lebanon

Soft & subtle with floral overtones & yellow fruit flavours. This is a wonderful pairing with our roast chicken.

**Oumsiyat - Tempranillo, Cabernet Sauvignon** **28**  
Bekaa Valley, Lebanon

A medium bodied and fresh red wine showing red and black berried fruit and a delightfully soft finish. Perfectly paired with our Lamb shank.