

Each roast serves



Roasted Whole Saffron Chicken Pomegranate Lamb Shank 65

Roasted Whole Cauliflower Shawarma

50

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CHOOSE 4 SIDES (Additional Sides £5)

Middle Eastern Tatties

Garlic Yorkshire Puddings + Add Za'atr Grilled Corn with Harrisa Butter & Lime Charred Leeks with Date Sauce & Hazelnuts

Maple & Aleppo Chilli Parsnips

Loaded Hummus with Feta, Pommegerante Onions & Nuts Butternut OR Shawarama Croquette Herbed Yoghurt with Cucumber, Lemon, Dill & Raisins

Fattoush Salad 5

Choose 3 SAUCES

Fermented Chilli Sauce - Middle Eastern Gravy - Toum Garlic Mayo - Harrisa Hot Honey - Green Chilli Spinach - Sweet Date & Red Pepper

S Ι E N

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

Oumsiyat - Blanc De Blanc Bekaa Valley, Lebanon

Oumsiyat - Desir Rouge Bekaa Valley, Lebanon

Soft & subtle with floral overtones, & yellow fruit flavours. This is a wonderful pairing with our roast chicken. A medium bodied and fresh ned wine showing red and black berried fruit and a delightfully soft finish. Perfectly paired with our Lamb shank.

30

SUN DAY ROAST

