

Our menu has been designed with sharing in mind. A fun way to explore more of our dishes. A minimum order of two small plates per person or one larger plate is required.

## SMALL PLATES

Briwat, lemon crème fraîche, coriander paste & sweet chilli <b>V</b>	8.95
Zucca e parmigiano ravioli, browned butter, sage & grana padano <b>V</b>	12.95
Braised squid, white wine, mild chilli tomato & parsley <b>GF</b>	10.5
Moroccan sardines, filleted, marinated in chermoula & deep fried, harissa mayo <b>GFO</b>	8.5
Spinach & fior di latte mozzarella arancini, soured cream & lemon <b>V</b>	8.95
Harira (Moroccan soup) <b>Vg GF</b>	7.5
Crispy calamari & harissa jam <b>GFO</b>	9.95
Oven baked brie, cinnamon caramelised red onion chutney, toasted wholegrain rye <b>V GFO</b>	8.95
Moroccan meatballs, spiced tomato sauce & coriander leaves <b>GF</b>	8.95
Green beans, tenderstem broccoli, garlic, chilli EVO & caraway <b>Vg GF</b>	6.5
Panko & herb coated halloumi & harissa jam <b>V</b>	8
King prawns in our own spice mix, deep fried, preserved lemon & dill aioli <b>GFO</b>	11.95
Aubergine a la plancha, marinated in Moroccan vinaigrette <b>V GF Vgo</b>	8
Triple cooked harissa potatoes <b>Vg GFO</b>	6
Fresh mussels, garlic, chilli, white wine, lemon & parsley <b>GF</b>	10.95
Moroccan spiced honey glazed carrots <b>V</b>	5
Truffle and Parmesan hand cut chips <b>GFO</b>	6.5

## NIBBLES

Marinated olives <b>Vg GF</b>	4.95
Sea salt toasted almonds <b>Vg GF</b>	4
Smoked red pepper hummus, crushed hazelnuts, EVO & toasted wholegrain rye <b>Vg GFO</b>	5.5
Bread, olive oil & balsamic <b>Vg</b>	4.5

Jersey oysters & fresh lemon **GF**

3 for 11.5 or 6 for 20.95

Subject to availability

## BIG PLATES

8oz 28 day aged beef fillet, peppercorn sauce, hand cut chips <b>GFO</b>	31.95
Surf & turf. 8oz 28 day aged beef fillet, king prawn gratin, champagne sauce, hand cut chips <b>GFO</b>	35.95
Moroccan chicken tagine, chicken breast, preserved lemon & olives. Served with bread <b>GFO</b>	18.95
Bloody mary linguini & king prawns <b>GFO</b>	17.95
Seabass a la plancha, mild chilli tomato braised squid, fresh mussels & king prawns <b>GFO</b>	24.95
Orrechiette pasta, chicken breast, chestnut mushrooms, crema di gorgonzola rosemary, wild rocket & parmesan cheese <b>GFO</b>	16.95
Cassarecce arrabiata, garlic, chilli & tomato casarecce pasta with kalamata olives & tender stem broccoli <b>Vg GFO</b>	15.95
Add fior di latte mozzarella	2