

## VEGAN & VEGETARIAN

Smoked aubergine, pepper & walnut salad,  
drizzled with a punchy pomegranate dressing  
(Vg)(N)(GF) **9**

Garlic & chilli mashed butternut squash topped  
with almond flakes & a splash of tahini  
(Vg)(N)(GF) **8.5**

Charred Persian Padrón peppers, rubbed  
with saffron, sumac & sea salt flakes  
(Vg)(GF) **8.5**

Crispy corn ribs marinated in sumac, saffron,  
lime & chilli with a spicy vegan mayo relish  
(Vg)(GF) **8**

Shallots, garlic & green beans infused with a  
pomegranate & lime balsamic glaze, tossed with  
roasted almond shavings  
(Vg)(N)(GF) **8**

Fried halloumi in a sticky fig & balsamic glaze  
(V)(N)(D)(GF) **9**

Vegan meatballs in a sour cherry, pomegranate and walnut sauce  
(Vg) (V) (N) **9**

Crispy cauliflower bites served in a sweet & spicy harissa rose sauce  
(Vg) (V) (GF) **9**

Spinach and feta stuffed filo pastry, topped with a tomato,  
sumac & garlic sauce. Sprinkled with Parmesan  
(Not GF) (V) (D) **9**

## DEVILISH DIPS 8.5 each

Choose a dipping option for your dip:  
Persian Bread / Pitta / Chopped Veg / GF Bread\*\*  
(\*50p supplement)

**Pistachio, feta and yoghurt** (V)(N)(D)(GF)

**Loaded homemade hummus** (V)(D)(GF)

**Spicy red pepper, pomegranate & walnut** (Warm) (V)(Vg)(N)(GF)

**Artichoke, spinach & cheese** (Warm) (V)(D)(GF)

**Roasted aubergine, garlic & walnut** (Warm) (GF) (N) (V) (Vg\*)

## MEAT & FISH

Shah prawns infused in a sweet saffron,  
garlic & sumac reduction  
(GF) **10.5**

Spicy chorizo in a port, saffron & pomegranate sauce  
(N) (GF) **9.5**

Fillet of beef soaked overnight in a saffron, lime,  
garlic & sumac marinade.  
Served on crunchy white slaw infused with nigella seeds  
(GF) **12.5**

Crispy salt and pepper squid, served with  
a saffron and garlic yoghurt  
(Not GF) (D) **9**

Harissa rose crispy chicken breast pieces,  
served in a sweet & spicy harissa rose sauce  
(Not GF) **9.5**

Beef meatballs in a sour cherry, pomegranate & walnut sauce  
(GF) (N) **9**

Baked cod loin marinated in a saffron & sumac yoghurt  
(D) **11**

Boneless chicken thigh marinated with Persian spices,  
served on a bed of mixed leaves & crunchy slaw  
(GF) **9**

Saffron & garlic marinated lamb chops, served on a  
bed of butternut squash mash drizzled with mint yoghurt  
(D) (GF) **12.5**

## SIDE DISHES

**Persian bread** (Vg) **4**

**Side salad** (Vg) **5**

**Sumac & garlic fries** (Vg) (GF) **5**

**Pomegranate & walnut olives** (Vg)(N)(GF) **5.5**

**Persian pickles** (Vg) **4**

**Crispy potatoes** (V) (D) **5**  
Drizzled with tomato sauce and saffron yoghurt

## DESSERTS

3 Pieces of Baklava: Layered pastry dessert made with  
filo pastry filled with chopped pistachio & syrup  
(N)(D) **6**

Persian Ice Cream: Vanilla ice cream infused with  
rose water, saffron & pistachios  
(D)(N)(V)(GF)(Vg\*) **7**

Pomegranate Cheesecake: Baked vanilla cheesecake topped with a  
pomegranate glaze & pomegranate seeds  
(Vg\*)(GF)(V) **7**

Pistachio Cheesecake: Baked vanilla cheesecake topped  
with a chocolate syrup glaze & crushed pistachios  
(Vg\*)(GF)(V)(N) **7**

Chocolate Brownie: Chocolate brownie served warm with  
vanilla ice cream, chocolate & caramel sauce  
(GF)(D)(V) **7**



## PISTACHIO

Your dishes will be served the traditional tapas way, in no particular order and as soon  
as they are prepared. A full breakdown of allergens is available on request. Please  
inform us of any allergies or special dietary requirements when ordering.  
(We recommend 3 dishes per person)

(D) Contains dairy | (N) Contains nuts | (V) Vegetarian  
(Vg) Vegan | (Vg\*) Vegan Option Available | (GF) Gluten Free

## EARLY BIRD MENU

Tuesday - Thursday: 5pm - 6.00pm  
Friday - Saturday: 12.00 noon - 5.30pm  
Choose any 2 dishes & a side

\*Supplement: (Prawns/Cod £2 | Fillet of beef/lamb chops £3.00)  
**18 Per Person**

## BOTTOMLESS BRUNCH

Friday - Saturday: 12.00 noon - 5.00pm

\*You have 90 minutes to enjoy your bottomless brunch  
\*\*Supplement: (Prawns/Cod £2 | Fillet of beef/lamb chops £3.00)  
Terms & conditions apply

**BOTTOMLESS BRUNCH\* 30 Per Person**

2 DISHES & SIDE\*\*, UNLIMITED PROSECCO,  
HOUSE WINE & SOFT DRINKS

**PRESTIGE BOTTOMLESS BRUNCH\*\* 45 Per Person**

2 DISHES & SIDE\*\*, UNLIMITED PROSECCO, COCKTAILS,  
HOUSE WINE, BEER & SOFT DRINKS