



## SET MENU

**£43 per head**

To be shared amongst the table

### MEZZE

(served with pita)

Marinated Olives

Berber & Q Hummus, Mesabaha, Amba, Pinenuts (N)

Moroccan Aubergine Dip, Wild Zahter, Pinenuts, Chilli

Coal Roasted Beets, Raspberry Dressing, Mizithra & Candied Walnuts (D) (N)

### GRILL

(served with pickles, sauces, herb salad & pita)

Grilled Chicken

Preserved Lemon, Black Olive & Saffron-orange Glaze

Smoked Lamb Neck Mechoui (D) (G)

Harrisa, Cumin Salt & House Pickle

or

Honey Roasted Aubergine (N)

Fermented Kohlrabi & Tahini Dressing

### SIDES

Berber & Q Cauliflower Shawarma (D)

Charred Hispi Cabbage (N) (D)

w/ Whipped Feta Hazlenut Dukkah

Smoked Carrot Salad (D)

w/ Labneh, Kasha and Urfa Chilli Dressing

### DESSERT

Tahini Ice Cream, Salted Caramel, Macadamia (N)(D)

Cheesecake (D)(G)

w/ Cinnamon Crumb, Peach, Pistachio Praline