



Marinated olives	4.5
Grilled za'atar flatbread, matbucha (G)(D)	6.5
Hummus with mishwiya & fermented chilli (G)	8.4
Harissa, zhug, pickled Sfiha peppers, yoghurt & grilled chilli (D)	5.8
Crispy artichoke hearts, pilpelchuma aioli	10.9
Attila ghanoush, burnt aubergine, pomegranate & rose	8.4
Scorched mackerel, chilli plum & winter citrus	12.5
Berber salad, winter tomato, purple daikon & labneh (D)(G)	8.6
Char-gilled Brixham squid with aubergine za'alouk	12.8
Grilled halloumi, pumpkin tershi (D)	10.5
Brick-pressed chicken with chermoula	13.5
Carlito's vegetable skewer, organic tahini, herb salad (G)	15.4
Tajine of beef kefta, Jerusalem artichoke & pearl onion	18.5
Wood-roasted sea bass, chickpeas, chraimeh sauce	19.8
Grilled ex-dairy onglet steak with smoked aubergine cream	24
Smoked lamb neck mechoui, gherkins (to share) (G)(D)	42
Steamed saffron couscous (G)	3.8
Batata Hara, sweet potato fries with spicy salsa	6.9
Pita bread (G)	1.5

Bread and pastry flour are supplied by Wildfarmed, a farmer's market with soil health and biodiversity at its heart. Seasonal fruit and vegetables with a unique story of craftsmanship elevating it above the monotonous landscape of industrial cultivated, year-round produce is supplied by Oui Chef. Native day boat fish in Devon and Cornwall are delivered daily by Woods Fish. Our lamb is selected from family run and environmentally friendly farms by Swaledale.

Please inform a member of the team if anyone in your party has a food allergy.

We take caution to prevent cross-contamination, however we cannot ensure the absence of allergens in our food.

Berberandqgrillhouse.com @berberandq

We have signed copies of our books from chef Josh Katz available to buy in-house.
Berber & Q: The Cookbook and Berber & Q: On Vegetables

Berber & Q Grill House is part of the Berber & Q Food Group. Visit berberandq.com