Meighbours Nights

TWO COURSES FOR £16 THREE COURSES FOR £20

+ BOTTLE OF HOUSE RED | WHITE £19

Sunday to Wednesday from 5pm

STARTERS

the original turkish cheese fondue v for two
calamari piri piri & garlic yoghurt
falafel & hummus fresh green zhug vg
blistered padron peppers vg
za'atar hummus pomegranate, herbs & flatbread vg



MAINS

SHAKSHOUKA KEBABS in a rich tomato sauce, simmered for 8 hours falafel & cauliflower shakshouka pistachios, garlic coconut 'yoghurt' & flatbread vg chilli chicken shakshouka piri piri, garlic yoghurt & flatbread

OPEN KEBABS served on flatbread with pickles & harissa hummus

open chicken chargrilled chicken thigh, garlic yoghurt & piri piri open halloumi grilled halloumi, garlic yoghurt & fresh green zhug v open plant based 'lamb' charred plant based 'lamb', garlic 'yoghurt' & fresh green zhug vg

BOWLS

lemon orzo & feta salad olives, tomatoes, cucumber & lemon v **mezze bowl** falafel, harissa hummus, tabbouleh, beetroot & flatbread vg **chicken & avocado caesar** in labneh dressing with pita croutons

DESSERTS

ice cream coupe raspberry rose meringue v | lemon, olive oil & sea salt v salted caramel, tahini & candied walnut crunch v

greek mess yoghurt, meringue, dates, figs & candied walnuts v

warm chocolate brownie sweet tahini & ice cream v

homemade cake orange & almond v | lemon & rosemary v | carrot v | raspberry coconut loaf vg

£19 bottle of house wine only available when choosing two or three courses from the neighbours nights menu.



mon - fri 4-7pm

&

NIGHT CAP

every day from 9pm



WINE. BUBBLES & BEER

prosecco house white | red | rosé prime time draught lager | IPA

FROZEN COCKTAILS

frosé fraperol

COCKTAILS & HARD SODAS

bellini mimosa aperol spritz megan's vodka lemonade pink vodka lemonade spiced rum ginger beer tequila & passion fruit sparkling elderflower gin





Book your party or private hire with us.

A magical space for your next special occasion.

Try our delicious sharing party menus.







scan for allergen & nutritional information

Please let your server know if you have allergies or dietary requirements before ordering & our manager will take your order. We use all 14 allergens & they are not noted on our menu. Despite the significant efforts we go to, we cannot eliminate the risk of cross contamination & cannot guarantee that our dishes are 100% free of allergens. Nuts & sesame are prevalent in our kitchens & we advise guests with severe allergies to consider this before dining with us. Some dishes contain bones.

discretionary service charge is 12.5% & 100% goes to our team. 125ml wine servings are available