



DINING

BAR SNACKS

MIXED OLIVES

orange & fennel marinated | served warm (v, gf)

9

BERBERE CHICKEN WINGS

honey & chilli sauce | za'atar yoghurt | radish & orange salad (gf)

15

STEAK SLIDERS (2)

chermoula-rubbed flank | brioche | lettuce | tomato | pickle | aioli

14

LAMB CIGARS (2)

brik pastry | sumac yoghurt | harissa | fresh herb salad

16

CHICKEN SKEWERS

red chermoula rub | citrus couscous | harissa yoghurt

11

HAND CUT CHIPS

sebago potato | harissa salt | smoked garlic aioli (v, gf)

10

CHEESE PLATE

lavosh | dried apricot | pistachio | quince | grapes (v)

choice of:

quicks cloth cheddar 18 mths (uk)

pave d'affinois double cream (france)

berrys creek tarwin blue (australia)

1 for 18, 2 for 27, 3 for 36

CHARCUTERIE

sopressa | nduja | pickled carrot | olives | cornichons | zaalouk | sourdough

19

Bar snacks available 4-9pm Tue-Thu, 4-11pm Fri-Sat, 5-9pm Sun

Share Plates

MOROCCAN MUSSELS

tomato, saffron, nduja sauce | toasted sourdough

20

BAKED CAULIFLOWER

pistachio pesto | toasted nuts | dried fruit | micro herbs (v, gf)

17

CHARGRILLED PRAWNS

chermoula rub | harissa | preserved lemon aioli | crumbled goat's cheese | za'atar

25

LAMB CIGARS

brik pastry | sumac yoghurt | harissa | fresh herb salad

16

BRAISED ARTICHOKEs

smoky eggplant puree | burnt onion | yoghurt creme | artichoke chips (v, gf)

18

RAS EL HANOUT CALAMARI

preserved lemon aioli | macerated fennel | fresh herbs

17

ROASTED BEETROOTS

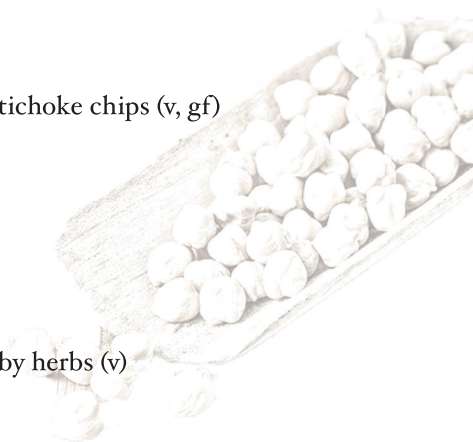
goat curd | burnt honey | brik pastry crisps | walnuts | baby herbs (v)

19

BERBERE CHICKEN WINGS

honey & chilli sauce | za'atar yoghurt | radish & orange salad (gf)

15





DINING

RESTAURANT

Tagines

VEGETABLE & CHICKPEA

olive | almond | apricot | citrus couscous | fresh herbs | sumac yoghurt | flatbread (v)
23

CHICKEN

harissa rub | citrus couscous | fresh herbs | sumac yoghurt | flatbread
26

Grill

FLANK STEAK

chermoula rub | spiced pumpkin puree | roasted mushroom | goats' cheese | sherry gastique |
micro herbs (gf)
20

PORK BELLY

harissa rub | cauliflower puree | spiced cherries | cloudy apple gel | watercress, mint & radish
salad (gf)
20

LAMB SHOULDER

red chermoula | toasted almonds | roasted grapes | pomegranate molasses | smoked labneh |
walnut & parsley salad (gf)
24

CHICKEN BREAST

z'hug rub | charred broccolini | barbequed corn | harissa butter | sumac yoghurt | herbs (gf)
19

Restaurant menu available 5-9pm Tue-Sun

*Dutch
courage*

Sides

ROASTED PUMPKIN SALAD

lime | chilli | coriander | tahini yoghurt | toasted almonds (v, gf)

12

HAND CUT CHIPS

sebago potato | harissa salt | smoked garlic aioli (v, gf)

10

ROASTED BABY CARROTS

burnt honey | rosewater | sherry gastric | crumbled macdamia nuts (v, gf)

11

WARMED FLATBREAD

zaalouk | sumac yoghurt (v)

11

Desserts

YOGHURT PANNA COTTA

date leather | vanilla | freeze-dried cherries | chocolate oil | edible flowers (v, gf)

12

BAKED CHOCOLATE TART

mascarpone | spiced raspberry | red wine glaze | crisp pearls | muscovado gel

12

MANGO SORBET

char-grilled pineapple | cinnamon & vanilla | persian fairy floss | edible flowers (v, gf)

12

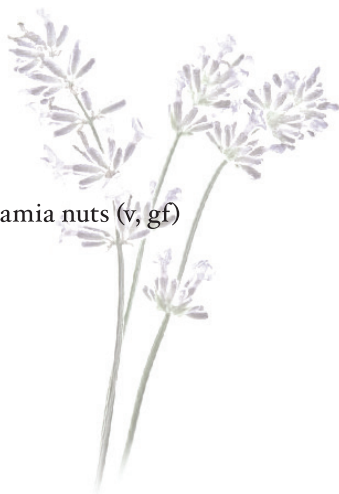
CHEESE PLATE

lavosh | dried apricot | pistachio | quince | grapes (v)

choice of:

quickest aged cloth cheddar | pave d'affinois double cream | berrys creek tarwin blue

1 for 18, 2 for 27, 3 for 36





DINING

RESTAURANT

Banquets

(min 2 people)

CAPTAIN'S

lamb cigars | brik pastry | sumac yoghurt | harissa | fresh herb salad
berbere chicken wings | honey & chilli sauce | za'atar yoghurt | radish salad
ras el hanout calamari | preserved lemon aioli | macerated fennel | fresh herbs
flank steak | chermoula rub | spiced pumpkin | mushroom | goats' cheese | sherry gastique
hand cut chips | sebago potato | harissa salt | smoked garlic aioli

40 PP

ADMIRAL'S

moroccan mussels | tomato, saffron, nduja sauce | toasted sourdough
chicken tagine | harissa rub | citrus couscous | fresh herbs | sumac yoghurt | flatbread
chargrilled prawns | chermoula rub | harissa | preserved lemon aioli | goat's cheese | za'atar
lamb shoulder | toasted almonds | pomegranate molasses | smoked labneh | walnut & parsley

47 PP

LIEUTENANT'S (v)

baked cauliflower | pistachio pesto | toasted nuts | dried fruit | micro herbs
roasted beetroots | goat curd | burnt honey | brik pastry crisps | walnuts | baby herbs
braised artichokes | smoky eggplant puree | burnt onion | yoghurt creme | artichoke chips
vegetable & chickpea tagine | olive | almond | apricot | couscous | sumac yoghurt | flatbread

39 PP

One of each dish served for every two diners