***Saturday evenings 6pm to 10pm***

**Small plates- sharing- starters- sides**

Marinated olives- garden sun-blush tomatoes- smoked almonds 5 vg gf

Bread board- laffa- ciabatta- hazelnut oil- beetroot glaze- smoked sea-salt 5 vg

Halloumi fries- homemade sweet chilli sauce 8 v gf

Roasted garlic hummus- matbucha- labneh- smoked paprika seeds- pomegranate seeds- paprika oil vg 6 add laffa 1.5

Pecorino and mushroom arancini- roasted garden tomato chutney- hazelnut oil 9 gf v

Garden fritters- homemade labneh- sweet chilli dip 8 vg gf

Deep fried goats' cheese - nectarine- beetroot pickles- beetroot glaze- almonds 9 v gf

Chargrilled garden courgette & aubergine- pesto- Buffalicious mozzarella- date syrup- fried garden basil 11 gf v

Shawarma chicken- garden chermoula- garden veggies- spicy rice- yellow tomato chutney- beetroot glaze 12 gf

Lamb kofta- bulgar- labneh- garden veggies- aubergine chutney- beetroot pickle- paprika oil- Aleppo 12

Sticky pork belly- spicy rice- jalapeños- roasted veggies- pomegranate seeds 12 gf

Skinny fries 5 vg gf

Sweet potato fries 6.5 vg gf

***Burgers***

Persian BBQ chicken burger- crispy fried chicken- Persian BBQ sauce- fried onion rings- harissa mayo- garden jalapeños- slaw- skinny fries 17

Smokey spiced brisket burger- crispy onion rings- pickled garden cucumber- garlic mayo- skinny fries- beetroot slaw 17

Porchetta burger- garden herbs- black tomato chutney- garlic mayo- crispy crackling- garden tomato- skinny fries- slaw 16

***Desserts*** (see cakes display for more)

Cardamom apple cake - cardamom syrup- pistachio 4.5 gf

Dulce de leche brownie- caramel 4.5

Pear and raspberry frangipani tart- toasted almonds 5

Hazelnut honey tart- shortbread crust 5

add double cream 1/ homemade ice cream 2

*Lievito bakery- Abannour bakery- Yeovil buffalo mozzarella- Whitelake cheese- Marsh farm eggs- Barrett Brothers free range pork- Castlemead free range chicken- Capland Acre salad- Bower Hinton farm veggies- Olive kitchen garden veggies-everything else made by our chefs*

***If you have any allergies or intolerances, please let us know when you order***

*Olive mezze plate 16pp (vg)*

A selection of our freshly prepared mezze plus laffa flatbread

Add lamb kofta 4/ add zatar chicken 4

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*Lievito bakery- Abannour bakery- Yeovil buffalo mozzarella- Whitelake cheese- Marsh farm eggs- Barrett Brothers free range pork- Castlemead free range chicken-*

*Capland Acre salad- Bower Hinton farm veggies- Olive kitchen garden veggies-*

*everything else made by our chefs*

Porchetta- crushed garden potatoes- garden pesto 12

Summer squash spiced soup- buffalicious mozzarella- salsa verde- orzo- Lievito granary bread 13 v

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*Capland Acre salad- Bower Hinton farm veggies- Olive kitchen garden veggies-*

*everything else made by our chefs*

Persian fried chicken burger- crispy onion rings- homemade harissa mayo- garden jalapeños- yellow tomato chutney- lettuce- skinny fries- slaw 17

Sticky spiced porkbelly- pickles- rice- dukkah 12

MEP

Lime pickle

Arrancini. Freeze

Sunblush yellow

Beetroot chutney

Chilli jam

Shawarma cauliflower

Lamb kofta. Done

Zatar mix (chicken stock, onion and garlic powder, dried herbs, sesame, sumac, cumin

Lamb dish, kofta, bulgar, lime pickle etc.

Beetroot chutney

Lemon cake…italian

Musahbaha

Rhubarb and star anise pickle, jujeh kebab

Yellow sunblsu tomato. Done

Pangratatta

Aubergine canelino

Jordanian brisket sandwich…

Focaccia sandwich

Roasted s;picked cauliflower, yoghurt sauce, pomes, seeds etc.

cauliflower

Nectarine and passionfruit pavlova 7.5 gf

Le bab sabich

Jujeh kebab

Goats cheese stuffed chard fritters £6 4 GF V

Butternut falafel £6. 8 GF VG

Lamb shish £12 GF

Calamari…thinner, garlic and preserved lemon mayo £8 GF

Move on menus

Beluga lentil hummus- crispy fried lentils- garden pickles- pitta 6 vg gf

Beetroot falafel- homemade lebneh- lime pickle- beetroot salt 7 vg gf

1 x veggie caponata, mozzarella etc, roasted toms etc Yeovil mozz, different psto v gf

Levantine spiced pork belly- sticky date and honey glaze- Bulgar- salad- pickles 17

Roasted shawarma cauliflower- pomegranate seeds- tahini dressing- molasses- Aleppo 8 vg gf

Zatar chicken laffa wrap- 1

Affogato

Pavlova

Orzo salad, butternut, avocado, mixed leaf, red onion, chermoula dressing £8 VG (GF n reques

Cocktails

Pornstar martini £12 -Vodka 50ml, passionfruit liqueur, vanilla, homemade passionfruit cordial, fresh passionfruit, 50ml Prosecco

Pomegranate cosmopolitan £12 -Vodka 50ml, 25ml Cointreau, pomegranate juice, lemon cordial, lime juice, dried lime

Raspberry rose fizz £10-Somerset gin 25ml, raspberry liqueur 25ml, homemade raspberry cordial, rose essence, fresh raspberry

Sex on the farm £10-Vodka 25ml, peach liqueur 25ml, fresh orange, blood orange ice, raspberry cordial, dried orange

Elderflower gin fizz £10-Local gin 50ml, elderflower cordial, strawberry, cucumber, mint, lime, soda

Ginger apple fizz £10-Spiced Cornish rum 25ml, ginger liqueur 25ml, local apple juice, ginger cordial, soda, dried apple, dried ginger

Forest fruit mojito £10 -White rum 50ml, crushed forest fruits, lime, stock syrup, mint, soda

Lime and passionfruit Mojito £10 -white rum 50ml, fresh lime, fresh passionfruit, passionfruit cordial, soda, mint

Strawberry daiquiri £10-50ml rum, fresh strawberry, ice and sugar syrup

Q1

Rhubarb aperol spritz £10-50ml aperol, 25mil rhubarb gin, Cawston rhubarb, orange slice

Raspberry bellini £9-Prosecco and homemade cordial, fresh raspberries

Negroni £10-Campari 25ml, martini rosso 25ml and Devon gin 25ml, dried orange

Stews/ tagine/ bowls

Grilled meats and fried chicken bowls

Turmeric scramble eggs 12 Spinach and other stuff, laffa on side

Local merguez baked eggs 13 GF. Add pitta

Merguez, yoghurt, matbusha, shak, drizzle, chutney, crumble,

Fruit dessert cardamom honey granola, fresh fruit, local Greek style yog, pistachio, blossom/ scented coulis

Locally made focaccia with scrambled egg 9 + streaky bacon 3 + mushroom 2 + vine tomato 2 16

Olive board….filled pitta, lamb pastry, olives, skinny fries, slaw, chutney £17

**Street food inspired, fresh and fragrant, Mediterranean and beyond**

**Autumn**

Venison kebab, spiced blackberry chutney, black garlic aioli,

Hedgerow chutney, star anise

Spelt risotto, barley risotto, fried crumb, goats cheese, local cheese pesto, meat, veggies

**Musabaha**

Other alternative is proper tapas, single items etc.

Butterbean mash- homemade labneh- matbucha- garden chermoula- pistachio dukkah- pomegranate seeds- smoked paprika oil- 9 v gf (vg)

Build packs or 2 meat, 2 veg, flatbreads and 2 sides…£££££table 4

Mains:

Harissa lamb bowl

Crispy aubergine salad

Feta chard filo tart—-work on it. Layered fil

Discuss borane or beetroot

Salad with hazelnut oil and pomegranate vinegar

Saphron rice/ Source broken vermicelli

Beetroot borane/ hummus

Persian slaw tahini, yog and garlic dressing, sesame etc

Malfouf salad (cabbage)

Pick rocket, onions,

Chard????? Falafel?

Dressing. Yog, garlic, tahini, vinegar or lemon? Salt

-Bruschetta- local ciabatta- allotment tomatoes- basil 6 v. Xxxx

Locally made focaccia- aged balsamic- poncy oil ad smoked sea salt or garl

-Falafel- roasted beetroot borani- aleppo oil 8 v gf

Fig jam. October.