

LUNCH MENU

2 COURSES £15.95 (1 SMALL & 1 MAIN) 1 COURSE £12.95

CHEF SPECIALS

Classic Beef Burger
served with straw fries and salad

Classic Chicken Burger
served with straw fries and salad

Veggie Burger (V)
served with straw fries and salad

Extra toppings
Slice cheese, flat mushroom,
avocado, Halumi
@ £1.50 per item

Traditional Fish and Chips
served with straw fries,
tartare sauce and garden peas

Roast Half Chicken (GF)
served with straw fries,
coleslaw and tomato compote

Pasta Arrabiata (V)
Slow cooked tomato sauce
with harissa (chilli)

SALADS

Chicken Caesar Salad
Grilled chicken breast, Cos lettuce,
Parmesan cheese, Brioche croutons
and Caesar dressing

Chicken Salad (GF)
Grilled chicken breast, soft boiled egg,
baby broad beans, mixed salad leaves
and house dressing

Goats Cheese Salad (V) (GF)
Goats cheese, mixed salad leaves,
poached pear, walnut and house dressing

Nicoise Salad (GF)
Tuna chunks, mixed salad leaves, soft
boiled egg, olives and house dressing

Prawn and Avocado Salad (GF)
Prawns in Marie rose sauce, mixed salad,
avocado and house dressing

SMALL DISHES

North African dishes are made for sharing
so why not pick a selection of small plates?

Three plates **£17.95** Four plates **£19.95**
Five plates **£21.95**

Olives (V) (GF)
Mixed green and black olives
preserved in extra virgin olive oil

Falafel (V) (GF) (VE)
A blend of deep fried chickpeas, beans and herbs

Bruschetta (V)
Salsa of chopped tomatoes, garlic, fresh
coriander and red onions on a baked flat bread

Hummus (V) (GF)
The famous chickpea dip

Tzatziki (V) (GF) (VE)
Yoghurt & cucumber salad,
combined with garlic and mint

Mangoub (V) (GF)
A traditional Moroccan salad
made with broad beans

Battata Hara (V) (GF)
New potatoes with the spicy zing of harissa paste

Aubergine Zaalouk (V) (GF)
Roast aubergine dip with
cumin and smoked paprika

Chicken Wings (GF)
Marinated wing, char-grilled
served with sweet chilli jam

Briouat (V)
Filo pastry cigar stuffed with
goats cheese and spinach

Calamari
Dusted squid with seasoned flour
served with sweet chilli jam

Meatballs (GF)
House meatballs with mildly spiced
coriander and harissa salsa

Pastilla
The classic North African pastry –
a perfumed filo pie filled with chicken,
roast almonds and orange blossom

MOROCCAN SPECIALITIES

Char-grilled Kofta Brochette (GF)
Minced lamb with parsley and
chopped onion on skewers served
with saffron rice and mixed salad

Char-grilled Chicken Brochette (GF)
Marinated chicken with peppers, tomato
and onion on skewers served
with saffron rice and mixed salad

Tagine Laadas (V, GF)
A rich lentil stew, with diced carrot
and sweet potato served
with couscous or saffron rice

Meatball Tagine (GF)
Home-made lamb meatballs
in rich tomato sauce with
poached egg (optional) served
with couscous or saffron rice.

Chicken Maghdor (GF)
Tender cubes of chicken
with onion, peppers and
tomatoes in a rich tomato sauce

SANDWICHES £8.95

Served with fries

Continental Tuna
Tuna, reed onions, peppers and mayo

Vegetarian (V)
Goat cheese with roasted aubergine dip

Coronation Chicken
Chicken, sultanas and lightly
spiced curry mayonnaise

Prawn Avocado
Prawn Marie rose with avocado

Mustard Chicken
Strips of chicken breast in
mustard mayo sauce

Salmon
Smoked salmon, avocado and mayo

Fish Finger
Fish fingers, Cos lettuce
and tartar sauce

SOFT DRINKS

Regular

Coca Cola 330ml £3.40
Diet Coca Cola 330ml £3.40
Fanta 330ml £3.40
7Up 330ml £3.40
Juices £3.40

Appletiser 275ml £3.40
Slimline Tonic £3.40
Bitter Lemon £3.40
J20 £3.40
Sparkling Water £3.40
Still Water £3.40

HOT DRINKS

Espresso £3.40 Mocha £3.40
Double Espresso £3.40 Liqueur Coffee £8.95
Cappuccino £3.40 Hot Chocolate £3.40
Caffè Latte £3.40 Fresh Mint Tea £3.40
Americano £3.40 Tea £3.40

(please ask for the selection)

ALL OF OUR MEALS ARE FRESHLY PREPARED • MEALS FROM OUR MAIN MENU ARE ALSO AVAILABLE

All dishes are prepared in a kitchen where nuts and flours are in constant use. This means we cannot guarantee that any dishes will be free from traces. Olives may contain stones and the fish might have bones in. If you have specific dietary requirements please discuss them with your server. Dishes marked with a (V) are suitable for vegetarians and (GF) are suitable for gluten free. All prices include VAT. A discretionary service charge of 10% will be added to tables of 6 or more.