

NOURA
RESTAURANT • BAR • GRILL



ATTENTION FOOD ALLERGENS CONTAINED IN OUR INGREDIENTS.

Certain dishes in our menu contain nuts, dairy, gluten, and other allergens.
If you require any information or advice about specific ingredients that you may be allergic to,
please inform us when placing your order if you have any allergies.

القبول بالباردة

٧,٧٥	عص
٨,٠٠	عص بيردب
٧,٧٥	ورق عنب
٧,٥٠	لوبية بالزيت
٧,٥٠	بامية بالزيت
٨,٠٠	مسقة بانجان
٨,٠٠	شكليس
٧,٢٥	لينة
٦,٥٠	مردرة
٨,٧٥	نبولة
٨,٧٥	فتوس
٨,٧٥	متبل بانجان
٧,٢٥	مجدة
١٢,٧٥	بطرخ مع نوم
١٢,٠٠	كبة نية
١٢,٠٠	هبة نية
١٢,٠٠	كفتة نية
١٢,٠٠	فتيلة نية
٩,٧٥	بستما
٩,٢٥	محمة
٦,٢٥	بانجان مكدوس
٨,٠٠	بانجان الراهب
٧,٠٠	حبنة بلغاري
٧,٠٠	حبنة فسفوان
٤,٧٥	كبيس

NOURA BELGRAVIA RESTAURANT BRASSERIE

16 Hobart Place
London, SW1W 0HH
Tel: 020 7235 9444
noura@noura.co.uk

NOURA MAYFAIR RESTAURANT BRASSERIE BAR

16 Curzon Street
London Mayfair W1J 5HP
Tel: 020 7495 4396 / 020 7495 4397
nouramayfair@noura.co.uk

NOURA KNIGHTSBRIDGE DELICATESSEN CAFÉ

12 William Street
London, SW1X 9HL
Tel: 020 7235 5900

NOURA LOUNGE PRIVATE HIRE & EVENTS

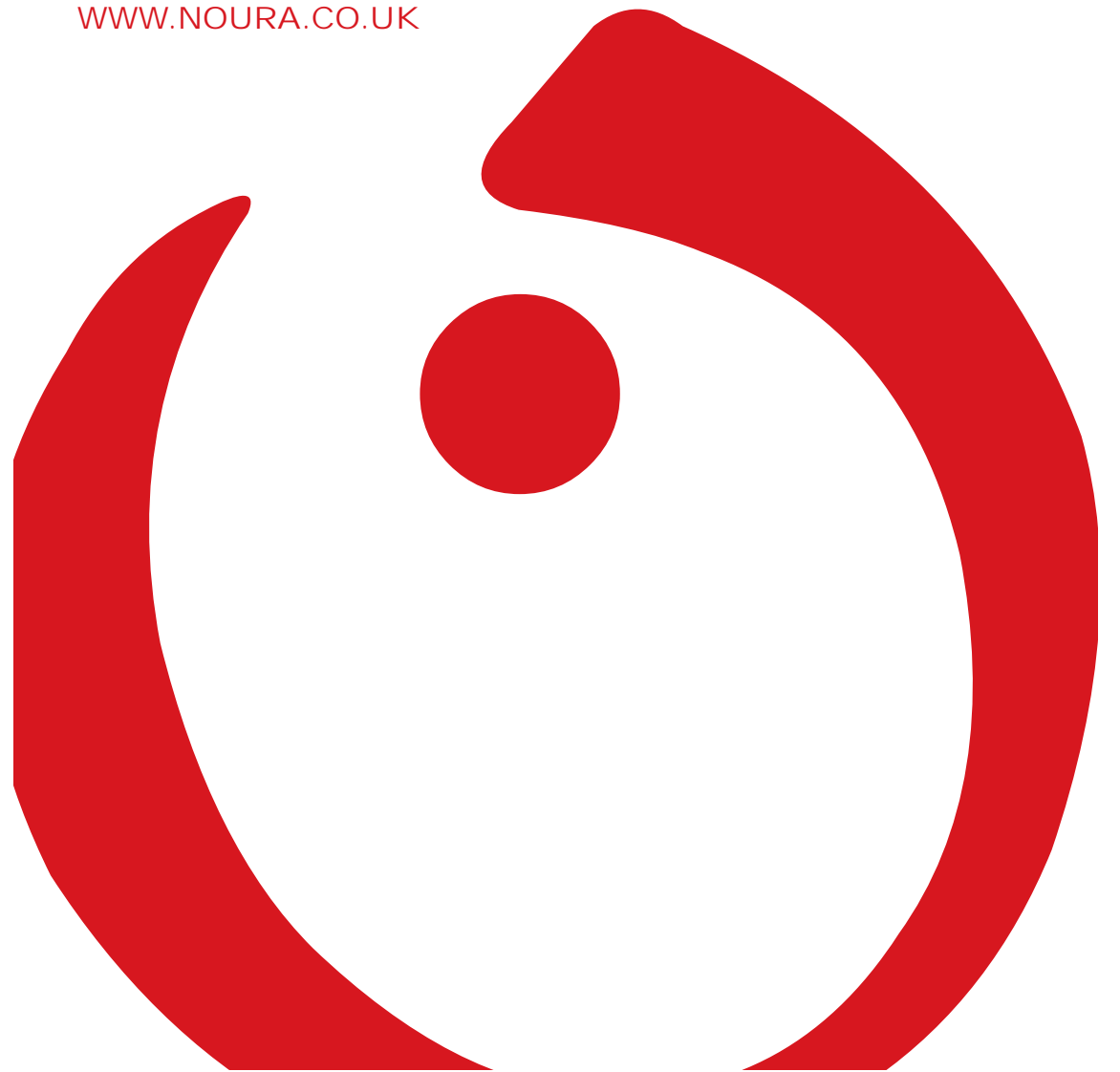
17 Hobart Place
London, SW1W 0HH
Tel: 020 7235 9696

NOURA KINGSTON LEBANESE RESTAURANT

bar & charcoal grill
16 The Triangle,
Kingston Upon Thames
KT1 3RT
Tel: 020 3034 2424
nourakingston@noura.co.uk

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WWW.NOURA.CO.UK



Suggested Menus

TODAY’S SPECIALS
MINIMUM 2 PEOPLE (PRICE PER PERSON)

EXPRESS MENU <i>G S N D</i>	£26.50
<ul style="list-style-type: none">• Selection of 6 mezze• Mixed grill (Kafta and Shish Taouk 2 skewers)	
TRADITIONAL MENU <i>G S N D</i>	£29.75
<ul style="list-style-type: none">• Selection of 8 mezze• Mixed grill (Kafta and Shish Taouk 2 skewers)• (A traditional vegetarian option is also available)	
LIGHT MENU <i>G S N D</i>	£34.00
<ul style="list-style-type: none">• Selection of 6 mezze• Mixed grill (Kafta and Shish Taouk 2 skewers)• Lebanese desserts• Coffee	
VEGETARIAN MENU <i>G S N D</i>	£42.00
<ul style="list-style-type: none">• Selection of 8 mezze• Bamieh, Loubieh, or Mousakaat with rice• Lebanese desserts	
NOURA MENU <i>G S N D</i>	£44.00
<ul style="list-style-type: none">• Selection of 8 mezze• Mixed grill (Lamb, Kafta and Shish Taouk 3 skewers)• Lebanese desserts, home-made ice cream• Coffee	
GOURMET MENU <i>G S N D</i>	£49.00
<ul style="list-style-type: none">• Selection of 10 mezze• Main course of your choice• Lebanese desserts, home-made ice cream• Coffee	
TODAY’S LUNCH <i>G S N D</i>	£26.50
available from 11.30 am to 6.30 pm daily (except Sunday)	
<ul style="list-style-type: none">• Platter of 5 mezze: Hoummos, Moutabbal, Tabbouleh, Vine leaves, Falafel• Dish of the day or mixed grill (Kafta and Shish Taouk 2 skewers)• Coffee	

ALL CAKE SUPPLY BY THE CUSTOMER WILL BE CHARGED £2.50 PER PERSON.
Ingredients Allergens G = Gluten • N = Nuts • S = Seeds • D = Dairy
Gluten free bread is available at £2.50 per cover 🌱 Vegan 🥗 Vegetarian

القبولات الساخنة

١٠,٧٥	حمص شاورما أو قاورما
٦,٧٥	حمص بلبلة
٦,٧٥	فول مدس
٧,٢٥	نظاير
٧,٢٥	صفيرة
٧,٢٥	سمبوراك لحم
٧,٢٥	سمبوراك جبنة
٨,٠٠	كبة مقلية
٧,٢٥	رقاقات بالجبنة
٧,٢٥	رقاقات بالسمن
٧,٢٥	فلافل
٥,٢٥	مناقيش بالزعر
٥,٥٠	مناقيش بالجبنة
٦,٠٠	لحم بالعجين
٧,٧٥	سمن
٩,٠٠	سمن مع البيض
٧,٧٥	نقاني
٧,٥٠	سودة دجاج مقلية
٨,٠٠	جوانع دجاج
٨,٧٥	كلاخ بالجبنة
٩,٧٥	عرايس باللممة
٨,٧٥	سمكة حرة
٨,٠٠	بطاطا حرة
٨,٧٥	كلاخ شنكليش
٧,٠٠	كبة بطاطا مقلية
٨,٧٥	حلوم مسوي

١٩,٥٠	لحم مشوي
١٧,٧٥	كفتة مشوية
١٨,٧٥	شيش طاووق
١٧,٧٥	كفتة مع الطراطور
١٧,٧٥	كفتة قرفلية
١٨,٠٠	كفتة خضفخاش
٢١,٧٥	مشاوي مسئلة
١٧,٧٥	كبة الطمبولية
١٧,٥٠	كبة بالصينية
١٨,٧٥	كستلانة
١٨,٥٠	شاورما باللحمة
١٨,٥٠	شاورما دجاج
١٩,٥٠	شاورما مسئل
١٨,٥٠	فروج مشوي
١٥,٧٥	لوبية مع أرز
١٥,٧٥	بامية مع أرز
١٥,٧٥	مسقعة بازنجان مع أرز
١٨,٧٥	لوبية باللحم مع أرز
١٨,٧٥	بامية باللحم مع أرز

الشاوي على الفحم

٢٤,٧٥	سمك موسى
٢٤,٧٥	سمك لقز
٢٠,٥٠	سلطان ابراهيم
٢٧,٢٥	فريدرس مقلي أو مقلي برونسك
٢١,٥٠	سمك مسئل مشوي

سمك

SELECTED PLATTERS AVAILABLE FROM 12.00 PM TO 6.00 PM DAILY (EXCEPT SUNDAY)

SELECTION OF MEZZE G S V	£16.25
Platter of 5 mezze: Hoummos, Moutabbal, Tabbouleh, Falafel and Loubieh bel Zeit	
LARGE SELECTION OF MEZZE G S	£17.75
Platter of 7 mezze: Hoummos, Moutabbal, Tabbouleh, Falafel, Loubieh bel Zeit, Kebbheh and Vine leaves	
VEGETARIAN SELECTION OF MEZZE G S V	£17.25
Platter of 7 mezze: Hoummos, Moutabbal, Tabbouleh, Vine leaves, Loubieh bel zeit, Fatayer, Falafel	
LAMB CHAWARMA - HOUMMOS OR SALAD S	£19.50
Slices of marinated lamb roasted on a skewer served with Hoummos or Salad	
CHICKEN CHAWARMA - TABBOULEH OR RICE S	£19.50
Slices of marinated chicken roasted on a skewer, served with Tabbouleh or Rice	
MIXED CHAWARMA - TABBOULEH & HOUMMOS S	£20.75
Slices of marinated lamb and chicken roasted on a skewer, served with Tabbouleh and Hoummos	
CHARCOAL GRILLED LAMB - HOUMMOS OR SALAD S	£20.75
Skewered lamb, charcoal grilled, served with Hommos or Salad	
SHISH TAOUK - SALAD	£19.50
Skewers of marinated chicken, charcoal grilled, served with crisp mixed salad	
GRILLED KAFTA - FATTOUSH G	£19.50
Skewered minced lamb with parsley and onion, charcoal grilled, served with Fattoush salad	
MIXED GRILL - HOUMMOS AND TABBOULEH G S	£21.75
Selection of lamb, Kafta and Shish Taouk served with Hoummos and Tabbouleh	
MIXED FISH D	£21.50
Mixed fish (Salmon & Cod) baked served with Saffron rice	

Selected Platters

HOUMMOS	Puree of chickpeas with sesame oil and lemon
MOUTABBAL	Puree of grilled smoked aubergine with sesame seed oil and lemon juice
TABBOULEH	Parsley, crushed wheat, tomatoes, onion, lemon juice and olive oil
FATAYER	Baked spinach with onions and pine kernels in pastry parcels
FALAFEL	Bean croquettes chickpeas, garlic and sesame oil
LOUBIEH BEL ZEIT	Green beans cooked with tomatoes, garlic, onion and olive oil
FATTOUSH	Mixed salad, lettuce, tomatoes, mint, sumak, onion and fried Lebanese bread
KEBBEH	Lamb and cracked wheat shell filled with seasoned minced lamb and pine kernels, deep fried
CHEESE SAMBOUSSIK	Cheese rissole
VINE LEAVES	Vine leaves filled with rice, tomato and parsley cooked in olive oil

All prices are inclusive of VAT and exclusive of a discretionary 12.5% service charge

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cold mezze

HOUMMOS 🌱 <i>S</i>	£7.75
<i>Purée of chickpeas with sesame oil and lemon</i>	
HOUMMOS BEIRUTY 🌱 <i>S</i>	£8.00
<i>Purée of chickpeas with garlic, parsley, sesame oil and lemon</i>	
WARAKENAB VINE LEAVES 🌱	£7.75
<i>Vine leaves filled with rice, tomato and parsley cooked in olive oil</i>	
LOUBIEH BEL ZEIT 🌱	£7.50
<i>Green beans cooked with tomato, garlic, onion and olive oil</i>	
BAMIEH BEL ZEIT 🌱	£7.50
<i>Okra cooked with tomato, coriander, garlic, onion and olive oil</i>	
MOUSAKAAT BATENJAN 🌱	£8.00
<i>Baked seasoned aubergine cooked with tomato garlic, onion & chickpeas</i>	
SHANKLEESH 🍳 <i>D</i>	£8.00
<i>Aged cheese with thyme served with finely chopped tomatoes, onions, parsley and olive oil</i>	
LABNEH 🍳 <i>D</i>	£7.25
<i>White cream cheese made from curdled milk, garlic and thyme optional</i>	
TABBOULEH 🌱 <i>G</i>	£8.75
<i>Finely chopped parsley, tomatoes, onion, lemon juice and olive oil, mixed with cracked wheat</i>	
FATTOUSH 🌱 <i>G</i>	£8.75
<i>Chopped mixed salad, lettuce, tomatoes, mint, sumak, and fried Lebanese bread</i>	
MOUTABBAL 🌱 <i>S</i>	£8.75
<i>Puree of grilled smoked aubergine with sesame seed oil and lemon juice</i>	
MOUJADDARA 🌱	£7.25
<i>Puree of lentils and rice with seared onion topping</i>	
MUDARDARA 🌱	£7.25
<i>Cooked lentils and rice served with fried onions</i>	
BATRAKH	£14.75
<i>Sliced Boutargue fish roe with garlic and olive oil</i>	
HOUMMOS AWARMA <i>S N D</i>	£10.75
<i>Puree of chickpeas served with minced marinated lamb</i>	
HOUMMOS CHAWARMA <i>S</i>	£10.75
<i>Puree of chickpeas served with sliced marinated lamb</i>	
SAMKE HARRA <i>N</i>	£8.75
<i>Fish ratatouille with tomato, hot green pepper, red pepper, onion and coriander</i>	
BASTORMA	£9.75
<i>Thin slices of spicy smoked beef</i>	
MUHAMMARA 🌱 <i>N</i>	£9.25
<i>Finely blended mixed nuts, spices and olive oil</i>	
BATINJAN MAKDOUS 🌱 <i>N</i>	£6.25
<i>Baby aubergines pickled and stuffed with walnut and garlic</i>	
BATINJAN EL RAHIB 🌱	£8.00
<i>Finely chopped grilled aubergines, green peppers lemon juice and garlic</i>	
BELGHARI CHEESE 🍳 <i>D</i>	£7.00
<i>Bulgarian cheese</i>	
KASHKAWAL CHEESE 🍳 <i>D</i>	£7.00
<i>Greek cheese made from sheep's milk.</i>	
KABIS 🌱	£4.75
<i>Mixed pickles</i>	

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الفتّات

- فتّة حمص
- فتّة باذنجان
- فتّة كفتّة
- فتّة دجاج

شوربة

- عديس
- خضرة
- دجاج

خضار الوسم

- خضار الوسم مسكّلة
- بطاطا مقلية

الرز

- أرز أبيض
- أرز مع صلصة البندورة
- أرز باللحم
- أرز بالزعفران
- أرز بالسّعيرية

سلطة الوسم

- سلطة نورا مسكّلة
- فتوش
- سلطة جبليّة لبنانية
- سلطة بندورة مع بصل

drinks

COFFEE, TEA AND TISANE

LEBANESE COFFEE	£3.50
ESPRESSO	£3.50
DOUBLE ESPRESSO	£4.50
COFFEE	£3.50
DECAFFEINATED COFFEE	£3.50
CAPPUCCINO <i>D</i>	£4.50
LATTE <i>D</i>	£4.50
ORANGE BLOSSOM COFFEE	£3.50
DARJEELING, EARL GREY	£3.50
MINT TEA	£3.50
ICED TEA	£4.50
VERBENA TEA	£3.50
HOT CHOCOLATE <i>D</i>	£4.50

DRINKS

FRESHLY SQUEEZED ORANGE JUICE	£4.50
GRAPEFRUIT	£3.50
MANGO	£3.50
APPLE	£3.50
PINEAPPLE	£3.50
TOMATO	£3.50
FRESH LEMONADE	£4.00
FRUIT COCKTAIL	£4.00
AYRAN YOGHURT DRINK <i>D</i>	£3.50
JELLAB Date syrup with pine kernels. <i>N S</i>	£3.50
SOFT DRINKS	£3.50
STILL OR SPARKLING WATER (33CL)	£2.50
STILL OR SPARKLING WATER (75CL)	£4.00

BEERS

ALMAZA	£5.50
HEINEKEN	£5.50
NON- ALCOHOLIC BEER	£5.50

ARAK

ARAK KEFRAYA (PER GLASS)	£8.00
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WINE

HOUSE WHITE / RED / ROSÉ (per glass)	£8.75
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Please ask to see our extensive wine list with selected wines, champagnes and spirits from around the world

SHISHA


CLASSIC SHISHA


- Lemon & mint
- Grape & mint
- Watermelon
- Blue mist
- Apple
- Grape
- Mint

hot mezze

HOUMMOS BALILA 	£6.75
<i>Boiled chickpeas, lemon, garlic and olive oil served hot</i>	
FOUL MOUDAMMAS 	£6.75
<i>Fava beans simmered in tomatoes, garlic and olive oil</i>	
FATAYER  <i>G N</i>	£7.25
<i>Baked spinach with onions and pine kernels in pastry parcels</i>	
SFEEHA <i>G N</i>	£7.25
<i>Small Lebanese pie, seasoned minced lamb, tomato,onions & pine kernels</i>	
SAMBOUSSIK <i>G N D</i>	£7.25
<i>Deep-fried lamb rissole pastry with pine kernels</i>	
CHEESE SAMBOUSSIK  <i>G D</i>	£7.25
<i>Deep-fried cheese rissole pastry with herbs</i>	
KEBBEH <i>G N</i>	£8.00
<i>Lamb and cracked wheat shell filled with seasoned minced lamb and pine kernels, deep fried</i>	
CHEESE RIKAKAT  <i>G D</i>	£7.25
<i>Filo pastry filled with mixed cheese, deep fried</i>	
SOJOK RIKAKAT <i>G D</i>	£7.25
<i>Filo pastry filled with sojok and halloumi cheese, deep fried</i>	
FALAFEL  <i>S</i>	£7.25
<i>Deep-fried bean croquettes chickpeas, garlic and sesame oil</i>	
MANA'EESH  <i>G S D</i>	£5.25
<i>Thyme and sesame seed herb pizza with olive oil</i>	
CHEESE MANA'EESH  <i>G S D</i>	£5.50
<i>Lebanese cheese pizza</i>	
LAHM BIAJINE <i>G D</i>	£6.00
<i>Lebanese pizza, topped with seasoned minced lamb, tomato, onions and pine kernels</i>	
SOJOK	£7.75
<i>Fried spicy lamb sausage</i>	
SOJOK WITH EGGS	£9.00
<i>Fried spicy lamb sausage with eggs</i>	
MAKANEK N	£7.75
<i>Flambéed lamb sausages in lemon</i>	
SAWDAT DJAJ	£7.50
<i>Marinated chicken livers flambéed in lemon</i>	
JAWANEH	£8.00
<i>Chicken wings marinated in lemon and garlic, charcoal grilled or fried</i>	
GRILLED KELLAJ  <i>G D</i>	£8.75
<i>Lebanese bread filled with halloumi cheese & tomatoes, charcoal grilled</i>	
ARAYESS <i>G N</i>	£9.75
<i>Lebanese bread filled with seasoned minced lamb & pine kernels, charcoal grilled</i>	
SPICY POTATOES 	£8.00
<i>Potatoes diced and cooked with onion, red and green peppers, coriander, garlic and spices</i>	
KELLAJ SHANKLEESH  <i>G D</i>	£8.75
<i>Lebanese bread filled with aged cheese, thyme, tomatoes, onion and parsley, charcoal grilled</i>	
POTATOES KEBBEH  <i>G N</i>	£7.00
<i>Mashed potatoes and cracked wheat shell filled with walnut, onion and green pepper</i>	
GRILLED HALLOUMI CHEESE  <i>S D</i>	£8.75
<i>Grilled Cypriot Cheese</i>	

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main courses

LAHM MESHWI <i>Two skewers of lamb cubes, marinated and charcoal grilled</i>	£19.50
KAFTA MESHWIYEH <i>Two skewers of minced lamb skewers with parsley and onions, charcoal grilled</i>	£17.75
SHISH TAOUK <i>Two skewers marinated chicken breast cubes, charcoal grilled</i>	£18.75
KAFTA TARATOR <i>S N</i> <i>Minced lamb, charcoal grilled, topped with pureed sesame & lemon sauce</i>	£17.75
KAFTA KORFALYEH <i>Minced lamb with tomatoes, charcoal grilled</i>	£17.75
KAFTA KHASHKHASH <i>N</i> <i>Minced lamb with spicy tomato sauce, charcoal grilled</i>	£18.00
MIXED GRILL <i>Selection of three skewers : Lamb, Shish Taouk and Kafta</i>	£21.75
KEBBEH ISTANBOULIYEH <i>G N</i> <i>Skewers of minced lamb and cracked wheat filled with nuts and mint (a bit spicy)</i>	£17.75
KEBBEH BISSAYNIYEH <i>G N</i> <i>Baked minced lamb and cracked wheat filled with seasoned minced lamb and pine kernels</i>	£17.50
CASTALETA GHANAM <i>Marinated lamb cutlets, charcoal grilled</i>	£18.75
LAMB CHAWARMA <i>Slices of marinated lamb roasted on a skewer</i>	£18.50
CHICKEN CHAWARMA <i>Slices of marinated chicken roasted on a skewer</i>	£18.50
MIXED CHAWARMA <i>Slices of marinated lamb and chicken roasted on a skewer</i>	£19.50
FARROUJ MESHWI <i>Half a boneless marinated chicken, charcoal grilled</i>	£18.50
LOUBIEH WITH RICE <i>🌱 G D</i> <i>Green beans cooked with tomato, served with vermicelli rice</i>	£15.75
BAMIEH WITH RICE <i>🌱 G D</i> <i>Okra cooked with tomato and coriander, served with vermicelli rice</i>	£15.75
MUSAKAAT BATENJAN WITH RICE <i>🍷 G D</i> <i>Baked seasoned aubergine cooked with tomato and chickpeas, served with vermicelli rice</i>	£15.75
LOUBIEH WITH LAMB AND RICE <i>G D</i> <i>Green beans cooked with lamb and tomato served with vermicelli rice</i>	£18.75
BAMIEH WITH LAMB AND RICE <i>G D</i> <i>Okra cooked with lamb and tomato served with vermicelli rice</i>	£18.75
FISH	
DOVER SOLE <i>Baked or fried</i>	£24.75
SEA BASS <i>Baked and served with olive oil or Tahineh sauce</i>	£24.75
RED MULLET <i>Fried and served with Tahineh sauce and fried bread</i>	£20.50
KING PRAWNS <i>D</i> <i>Grilled or fried in coriander, tomato, parsley and garlic served with Saffron rice</i>	£27.50
MIXED FISH <i>D</i> <i>Mixed fish (Salmon & Cod) baked served with Saffron rice</i>	£21.50

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FATTEH FATTEH HOUMMOS <i>G D</i> <i>Cooked yoghurt, chickpeas & crispy bread, garnished with coriander, olive oil & crushed garlic</i>	£13.25
FATTEH BATINJAN <i>G D</i> <i>Cooked yoghurt, chickpeas, fried aubergines & crispy bread, garnished with coriander, olive oil & crushed garlic</i>	£15.25
FATTEH KAFTA <i>G D</i> <i>Cooked yoghurt, chickpeas, grilled kafta skewers & crispy bread, garnished with coriander, olive oil & crushed garlic</i>	£16.25
FATTEH CHICKEN <i>G D</i> <i>Cooked yoghurt, chickpeas, chicken breast & crispy bread, garnished with coriander, olive oil & crushed garlic</i>	£16.25
SOUP	
LENTIL <i>🌱</i>	£6.00
VEGETABLES <i>🌱</i>	£6.00
CHICKEN <i>G D</i>	£6.25
SIDE DISHES	
PLAIN BOILED RICE <i>🍷 D</i>	£6.00
VERMICELLI RICE <i>🍷 G D</i>	£6.25
TOMATO RICE <i>🌱</i>	£6.25
FRENCH FRIES <i>🌱</i>	£5.50
RICE WITH MINCED LAMB <i>N D</i>	£6.75
STEAMED VEGETABLES <i>(Carrots, Courgette, Green Beans) 🌱</i>	£6.75
SAFFRON RICE <i>🌱</i>	£6.50
SALADS	
NOURA’S FRESH HERB SALAD <i>🌱</i>	£7.25
<i>Iceberg Lettuce with a selection of fresh herbs, lemon and olive oil.</i>	
FATTOUSH <i>G 🌱</i>	£8.75
<i>Chopped mixed salad, lettuce, tomatoes, mint, sumac, and fried Lebanese bread</i>	
LEBANESE MOUNTAIN SALAD <i>🌱</i>	£7.25
<i>Tomatoes, lettuce, cucumber, radish, lemon and olive oil</i>	
TOMATO AND ONION SALAD <i>🌱</i>	£7.25
<i>Chopped fresh tomatoes with onions, dried mint and olive oil</i>	
DESSERTS	
BAKLAWA (6 PIECES) <i>G N D</i>	£6.00
<i>Layered pastries with almonds, pistachios or pine kernels</i>	
OSSMALLIEH (PER PORTION) <i>G N D</i>	£6.25
<i>Caramelised wheat filled with ashta clotted cream</i>	
MOUHALLABIEH (PER PORTION) <i>N D</i>	£6.00
<i>Lebanese Pudding</i>	
MAAMOUL (PER PORTION) <i>G N D</i>	£6.00
<i>Assorted shortcrust pastries filled with walnut, pistachios, dates or almonds</i>	
HALAWET EL JEBN (4 PIECES) <i>G N D</i>	£6.50
<i>Cheese roll filled with ashta clotted cream served with syrup</i>	
ATAYEF <i>G N D</i>	£6.50
<i>Lebanese blinis filled with ashta clotted cream served with syrup</i>	
KNAFEH BEL JEBN <i>G D</i>	£6.75
<i>Granulated pastry on melted cheese served warm with syrup</i>	
AISH EL SARAYA <i>G N D</i>	£6.25
<i>Caramelised bread pudding with ashta clotted cream</i>	
KARABEEJ HALABI (PER PORTION) <i>G N D</i>	£6.25
<i>Shortcrust pastries filled with Pistachios and served with meringue cream</i>	
HOME MADE ICE CREAMS <i>N D</i>	£6.50
<i>Milk and orange blossom, ashta clotted cream, strawberry, mango, pistachio, chocolate, rose-water and lemon</i>	
SCOOP OF ICE CREAM	£3.00
FRUIT SALAD (PER PORTION)	£6.50
<i>Seasonal Fruit Salad</i>	
FRUIT PLATTER (PER PORTION)	£8.00
<i>Seasonal Fruit Platter</i>	

ALL CAKE SUPPLY BY THE CUSTOMER WILL BE CHARGED £2.50 PER PERSON.
All prices are inclusive of VAT and exclusive of a discretionary 12.5% service charge
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fatteh, soups, sides, salads