

New Year's Eve Feast

on arrival

Lebanese Pickles

VG, GF

Marinated Olives

VG, GF

Rosemary Roasted Almonds

VG, GF

+

Le Altane Prosecco Extra Dry

crisp, mouth-filling fizz with green apples and citrus notes

Veneto, Italy

MEZZE TO SHARE

Warm Olive Oil Bread

VG

Whipped Feta

with Shatta spiced Middle Eastern salsa
served with warm flatbread (241 kcal)

V, GFA

Baba Ghanuj

smooth smoked aubergine and tahina dip
served with warm flatbread (241 kcal)

VG, GFA

Falafel

crisp chickpea patties, coriander and parsley finished with tahina sauce

VG

Festive Hommos

spiced with herbed zhug, crispy chickpeas

VG

Cheese Sambousek

handmade pastry parcels filled with melted cheese and mint sauce

V / 3 pieces

LARGER PLATES

please choose one

Mixed Grill

selection of lamb kofta, chicken wings and chicken taouk
served with Comptoir salad and vermicelli rice

GFA

Cauliflower & Chickpea

slow-cooked chickpeas and cauliflower with fragrant green zhug and coriander

VG, GFA

DESSERTS

please choose one

Mango Cheesecake

topped with a layer of sweet mango,
pomegranate seeds and pistachios

V

Chocolate Brownie

served warm with date & tahini molasses, topped with halva,
rose petals, crunchy pistachios & a creamy scoop of vanilla
ice cream

V

to finish with

Fresh Rose Mint Tea & Baklawa

+

Le Altane Prosecco Extra Dry



PLEASE SCAN THE QR FOR ALLERGENS

Due to the layout & operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds & nuts. Please ask your server for our full allergen table highlighting allergens directly present in our dishes.

SYMBOL GUIDE:

(V) Vegetarian - (VG) Vegan - (GF) Gluten Free
(GFA) Gluten Free Available - (DF) Dairy Free

An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT.