

mori

Restaurant Week



Bread

Freshly baked Manakish with a selection of dips

Starters

Lebanese Tabbouleh with fresh pomegranate and spring onion flatbread VG

or

Za'atar-baked salmon, slow-roasted tomatoes with honey-mustard and grilled asparagus N S

Mains

Braised and pressed beef cheek, smoked potato, zhough, charred broccolini

or

Pan-seared sustainable linefish, curry potato 'noodles', coconut tamarind velouté, crispy onions S

or

Crispy roasted cauliflower, tangy hummus, herb and sesame seed oil, marinated labneh VE N

Desserts

Rose crème caramel, litchi, strawberry sorbet, vanilla-infused strawberries and meringue drops VE

or

Labneh espresso crémeux, white coffee ice cream, chocolate ganache and shortbread tuile

If you have any dietary restrictions or allergies, please inform our staff when placing your order.

VE - vegetarian

VG - vegan

GF - gluten free

LF - lactose free

N - contains nuts

S - contains seafood