MENU

Wedding Feast

Crudités
Laffa (ngf)
Pickle plate
Labneh, confit garlic & za'atar (v)
Hummus, burnt butter (v)
Hummus, mango, lime leaf oil
Grapefruit ezme, tahini, pomegranate molasses
Baba ganoush, curry leaf oil, pine nuts (*)

Oyster mushroom skewer
Celeriac Shawarma skewer
Falafel, tahini, amba, sumac onions

Smacked cucumbers, tahini, chilli crunch
Gaila Melon fattoush, green harissa (ngf)
Halloumi, chamomile & fennel honey (v)
Coffee rub kohlrabi, smoked date, yoghurt, pecan (v *)
Baby aubergine, green goddess, Aleppo pepper

Swiss chard dolma, black Venus rice, velvet tomato
Romaine lettuce, pumpkin seed, shallot, sorrel
Confit potato latkes, toum (v)
Batata harra
Purple sprouting broccoli, sumac, pine nut butter

Dessert

Coconut & tahini fudge
Salted caramel truffles (v)
Saffron malabi, pistachio, pomegranate (n)

Baklava semifreddo (v, ngf)
Chocolate crémeux, tahini, cocoa nib (v)

Cocktails

Pomegranate Sour
ELLC gin, pomegranate molasses, angostura bitters
Herbal Highball
Cocchi Americano, coriander cordial, soda
Sour Cherry Negroni
ELLC gin, vermouth, select aperitivo, sour cherry

White

Bodegas Gardel, Las Mesas Blanco (2024)
Citrus, pineapple, peach - Verdejo - Spain

Tacherons, Chardonnay Haute Vallee (2024)
Mineral-driven, floral, white fruit - Chardonnay - France

Riesling Qualitatswein, Weingut Sybille Kuntz (2023)
Prominent acidity, kiwi, passionfruit - Riesling - Germany

Orange

Mambo Mai Mai, Ori Van (2022)
Grippy, stone fruit, saline - Muscadelle - France

Red

Cascina Lanzarotti, Langhe Nebbiolo (2023)
Plum, strawberry, sage - Nebbiolo - Italy

Domaine Saint Cyr, Beaujolais La Galoche Rouge (2023)
Fresh, juicy, fragrant - Gamay - France