



CELEBRATING JEWISH CUISINE

FINE DINING MENU 2020

We are pleased to offer two options: 2 courses for £75 and 3 courses for £95.
Each course is sealed and clearly labelled with heating and serving instructions.

A basket of artisanal breads accompanies the meal.

Our team of chefs will match to any kitchen's menu, though you may wish
to choose from our special menu for the season.

CANAPÉS

A selection of four Chef's Choice £20 (other quantities can be quoted)

HORS D'OEUVRES

LOX SALAD (p)

Cured Salmon Served with Heritage Beetroots, Lime & Cardamon (Soya) Cream Cheese,
Baby Leaves and Bagel Croûtons

CHOPPED LIVER

Chicken Livers, Challa Toast and Mango Chutney

BRICK LANE

House-Cured Salt Beef Pastrami served with Horseradish Aioli, Baby Leaves
and Sweet & Sour Gherkin

MIDDLE EASTERN MEZZE (v) (p)

Tabbouleh, Falafel, House-Cured Pickles & Marinated Olives with Flatbread

SABICH (v) (p)

Roasted Aubergine Pieces served with Wild Rocket, Egg, Tahini Drizzle
with Pomegranate Molasses and Walnuts



CELEBRATING JEWISH CUISINE

ENTRÉES

FLANKEN

Braised Short Ribs in Pomegranate Jus, Sweet Potato Purée, Potato Fondant, Baby Vegetables

FRIDAY NIGHT DINNER

Harissa Chicken Breast marinated with Preserved Lemon,
served with Potato Fondant and Heritage Carrots

SOFRITO

Moroccan Lamb Shank with Jewelled Couscous

GOLDEN CAULIFLOWER (p), (v)

served with Jewelled Couscous and Tahini Sauce

CHRAYME (p)

Panfried Salmon in a Harissa Marinade, Potato Fondant and French Beans

FISH OF THE DAY (p)

Served with Potato Fondant and French Beans

DESSERTS

SACHERTORTE

APPLE STRUDEL WITH VANILLA CUSTARD

SEASONAL FRUIT PLATE

SUPPLEMENTS

China set of Coffee and Tea, with Petits Fours - £14.50

Kosher House Wine - Red, White and Rosé - £25 per bottle

Kosher Champagne - £75 per bottle

A full wine list is available on request