sunday cocktails

bloody mary 9.5 -vodka or mezcal mimosa grapefruit fizz 8



8

Sireli // Filly Brook

<u>roasts</u>	
za'atar & lemon roast chicken	17
slow cooked lamb shoulder	18
mushroom wellington (vg*)	16
sirloin steak	24
all served with yorkshire pudding, thyme roasted potatoes, maple & cumin carrots & parsnips, seasonal greens, pomegranat red cabbage & red wine gravy *vegan without yorkshire pudding	'e
wine recommendations	
château picoron, tattarrattat (merlot) <i>natural</i> 7 / 9.1 / 20 /	/ 39
ab valley, vinho verde (alvarinho) skin contact 7 / 9.1 / 20 /	/ 39
<u>sides</u>	
bowl of roast potatoes (vg)	4.5
cauliflower cheese, harissa (v)	6.5
<u>extras</u>	
pita, extra virgin olive oil, za'atar (vg)	2.5
basturma, pickles (gf)	6
smoked aubergine topped hummus, chickpeas, pita (vg)	8
halloumi fries, pomegranate, mint, za'atar yoghurt (v/gf)	8
fried chicken, amba hot sauce	9
desserts	
baklava (v)	4

Allergen advice: Due to the way our food is prepared it is not possible to guarantee the absence of allergens in all our dishes

hazelnut assida, chocolate ganache, honeycomb (v)

A discretionary 12.5% service charge will be added to your bill, all of which goes to the Filly Brook and Sireli teams. We accept card payments only.

ALLERGENS

za'atar & lemon roast chicken sesame

slow cooked lamb shoulder sulphites

mushroom wellington (vg) gluten, sulphites, celery, mustard

yorkshire pudding milk, egg, gluten

pomegranate red cabbage sulphites

red wine gravy celery, sulphites, mustard, soya

cauliflower cheese (v) milk, gluten

pita, extra virgin olive oil, za'atar (vg) gluten, sesame

basturma, pickles (gf) mustard, sulphites

smoked aubergine topped hummus, chickpeas, pita (vg) gluten, sesame

halloumi fries, pomegranate, mint, za'atar yoghurt (v/gf) milk, sesame

fried chicken, amba hot sauce gluten, milk, sulphites* (*in amba hot sauce)

baklava (v) gluten, milk, tree nuts, sesame, soya

hazelnut assida, chocolate ganache, honeycomb (v) gluten, milk, tree nuts, soya