

SHUFFLE FESTIVAL

'Eat with your hands'

MENUS

By Chef India Hamilton & Chef Anjali Vyas

Brunch Menu

Woodland Mezze (V/VG)

Aloo chaat (V/VG)

Caesar salad (V/VG)

Clay pot shatzuka (with sausages + bread)

Spiced halwa on pancakes

Indian Summer Bloody Mary (75ml)

Juice / Tea / coffee

2 Course + Drink @ £20.00 Pp

Includes: 1 Drink, Shared Mezze And Main

Brunch Menu - long form

Woodland Mezze

A foraged haven of taste awaits you. Amongst the wild forest you'll encounter sour, spice, floral infusions of the east
[Cheese, Herbs, Figs, Nuts, Jam, Hummus] (V/VG)

Aloo chaat

Wander through the spice trail with a smattering of salt, spice and sour
[Hung yogurt, Chickpeas, Bread and Pomegranate salad] (V/VG)

Caesar salad

Earthy whole greens pleasures with a twist.
[with a Poached Egg or grilled tofu, bread & Romaine Lettuce] (V/VG)

Clay pot shatzuka (with sausages + bread)

Dip into an earthen clay-pot dream (V)
[with sausages*, bread, Yogurt, Tomato & Egg]

Spiced halwa on pancakes

The sweetest taboo
[Organic baby carrots/fennel, saffron buckwheat pancakes] (V/VG)

Indian Summer Bloody Mary (75ml)

Awaken your senses in a dance of sour and spice
[Green mango, orange juice & vodka]

Juice / Tea / coffee

Dinner Menu - Long Form

First

Woodland Mezze

A foraged haven of taste awaits you. Amongst the wild forest you'll encounter sour, spice, floral infusions of the east
[Cheese, Herbs, Figs, Nuts, Jam, Hummus] (V/VG)

Second

Of the land

Indian spiced roast chicken

[Organic & Halal Chicken, Onion, Coriander and Pepper)

Connect through oceans

[Herb Marinated Catch of the day]

Go slowly

Tahini Glazed Aubergine Tagine

[Aubergine, Cous Cous, Tomatoes and Nuts] (VG)

All served with Pilaf & Aloo chaat (V)

Third

Spiced halwa with Barberry Dukkah and Claypot yogurt

The sweetest taboo

[Organic baby carrots/fennel, saffron, pistachio & yogurt] (V/VG)

Dinner Menu

First

Woodland Mezze

Second

Of the land [Indian spiced roast chicken]

Connect through oceans [Herb Marinated Catch of the day]

Go slowly [Tahini Glazed Aubergine Tagine]

All served with Pilaf & Aloo chaat (V)

Third

The sweetest taboo [Spiced halwa with Barberry Dukkah and Claypot yogurt]

DINNER

3 Course @ £17.00 Pp

Includes: Starter, Main & Dessert*

* Exclusive of beverages

Costing

BRUNCH

2 Course + Drink @ £20.00 Pp

Includes: 1 Drink, Shared Mezze And Main

DINNER

3 Course @ £17.00 Pp

Includes: Starter, Main & Dessert*

* Exclusive of beverages

Mezze explanation

The woodland opens its doors through a language of smell and taste, so we can consume its replenishing nutrition. The mezze platter forms an international language on a large sharing plate so we can transport our minds to the experience other cultures

The platters serves up an ecosystem of tastes that rely, respond and serve up a tantalizing dance with each other. Be sure to find secrets among the foraged leaves & berries of the forest