
MENU

COLD MEZZE

HUMMUS (VE) (N)

Chick pea puree, tahini & lemon juice dip

9

TABBOULEH (VE) (GF)

Chopped parsley, cracked wheat, tomato, shallot, mint in a lemon & olive oil dressing

7

FATTOUSH SALAD (VE)

Mixed salad with sumac, mint, toasted Lebanese bread with lemon & oil dressing

9

MOUTABAL (VE)

Char-grilled aubergine blended with tahini & lemon juice topped with pomegranate seeds

10

LABNEH (V)

White cream cheese dip made from strained yoghurt with dried mint

9

FETA SALAD (V) (N) (GF)

Salad of cracked wheat, walnuts, pomegranate & feta cheese with a lemon & oil dressing

9

HOT MEZZE

FALAFEL (V)

Chick pea spiced croquettes, deep fried, topped with sesame seeds, served with a side of tahina

9

KALLAJ (V)

Baked Lebanese flat bread topped with halloumi cheese and dry mint

9

KIBBEH (N)

Lamb & cracked wheat shell filled with marinated minced lamb, onions & pine nuts. Deep fried

12

ARAYES (N)

Lebanese bread filled with marinated minced lamb, onions, parsley topped with tahina & pine nuts

8

HALLOUMI (V) (GF)

Grilled Halloumi cheese topped with poppy seeds

10

CHEESE SAMBOUSEK (V)

Lebanese pastry filled with halloumi & parsley

12

LENTIL SOUP (V)

8

ARABIC GRILL

Arabic grills are served on flat bread with garlic sauce, green chilli sauce, pickles & Arabic rice

FAROUJ MASHWI

Grilled baby chicken, Sumac salad, grilled tomato, charred lemon & garlic mayo

24

LAMB MESHWI

Grilled lamb Skewers

22

SEA BASS MASGOUF

Curry spices, lemon juice, olive oil, onion

24

SHISH TAUOK

Grilled garlic, lemon & tomato marinated chicken

19

ARABIC MIXED GRILL

Spicy lamb kebabs, marinated chicken & prime lamb chops

35

BAMIA (VE)

Classic Middle Eastern Okra stew. Fresh tomatoes, tomato paste, Lebanese spices

18

LAMB KOFTA

Minced lamb, parsley, onion, spices, fresh chilli

20

PRIME LAMB CUTLETS

30

Add Lamb

6

Vegetarian (v) Contains nuts or nut additives (n) For dietary requirements or allergies please ask the manager or you server for the ingredients used.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT at the current rate. Adults need around 2000 kcals a day.

STARTERS

SOUP DE JOUR
Warm bread & butter
Ask your server for today's choice
9

**GRILLED
TIGER PRAWNS** (GF)
Chilli & garlic butter
26

**WILD MUSHROOM &
TRUFFLE RAVIOLI** (V)
Sage butter sauce
15

BRESAOLA (GF)
Rocket, sun dried tomatoes,
parmesan & a balsamic reduction.
Thinly sliced cured beef
14

**FRESH STEAMED
MUSSELS** (GF)
Coconut, ginger, chilli & lime
12

VEGETABLE GYOZA (VE)
Soy chilli dip
12

**DUCK, BEETROOT, CHICORY
& WALNUT SALAD** (N)
Confit duck leg, roast beetroot,
toasted walnuts & chicory,
wholegrain mustard & balsamic dressing
14

THE FORTYFIVE SALAD (V)
Baby gem, palm hearts, asparagus, artichoke,
avocado, cherry tomatoes, dressing
14
Add grilled chicken breast
6
Add king prawns
10

THE GRILL

FINEST QUALITY GRASS-FED BEEF
Our beef comes from master butcher Block & Cleaver and is dry-aged for 28 days. Served with watercress

FILLET (220G) 34	RIB EYE (220G) 30	SIRLOIN (280G) 32	SAUCES (GF) Peppercorn Red wine Mushroom 3
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**BARNSLEY
LAMB CHOP**
(280G)
Served with watercress
28

**VEAL
CHOP**
(350G)
Served with watercress
30

**GRILLED
SALMON FILLET**
(220G)
Served with watercress
25

**GRILLED FILLET
SEA BASS**
(220G)
Served with watercress
25

MAIN COURSES

TOURNEDOS ROSSINI (GF)
Beef tournedos, pan-fried in butter,
sauteed spinach, fresh foie gras
& madeira sauce
42

**ROAST FILLET OF
NORTH ATLANTIC COD**
Samphire, panko & garlic crust,
garden pea veloute
28

THE FORTY FIVE BIRYANI
An aromatic dish of mixed spices stir-fried
with Basmati rice & Raita
Served with

CHICKEN 18	LAMB 20	KING PRAWN 24
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SEAFOOD LINGUINI
Clams, mussels, king prawns
24

DISH OF THE DAY
Ask your server for today's
special & pricing

SIDES

**SEASONAL
VEGETABLES** (GF)
Ask your server for
today's choice
8

**THE FORTY FIVE
SALAD** (V)
Baby gem, palm hearts,
asparagus, artichoke, avocado,
cherry tomatoes, dressing
7

MASH POTATO (GF)
6
FAT CHIPS (VE)
7

FRENCH FRIES (VE)
7
Add Parmesan & truffle oil
4



For allergen and calorie information, please scan the QR code or ask for a member of the team for our dish allergen guide.