



Marinated olives	5.5
Grilled za'atar flatbread, grated tomato salsa (G)(D)	6.5
Hummus with burnt ezme & fermented chilli (G)	8.4
Harissa, zhug, pickled Sfiha peppers, yoghurt & grilled chilli (D)	5.8
Crispy artichoke hearts, pilpelchuma aioli	10.9
Beef tartare, bulgur, tomato, pine nuts & pomegranate (G)(N)	12.5
Attila ghanoush, burnt aubergine, pomegranate & rose (N)	8.4
Berber salad, winter tomato, purple daikon & labneh (D)(G)	8.6
Smoked roasted bone marrow, crispy capers, zhug, red chilli (G)	8
Grilled halloumi, pumpkin tershi (D)	10.5
Brick-pressed chicken with green chermoula	13.5
Spicy market vegetable dolmeh (D)(G)	12
Fish kebabs, beetroot & vegetable tagine, couscous (G)	21.5
Smoked sticky lamb ribs, fermented chilli bbq sauce, chive yoghurt (G)	24
Sour cherry-glazed confit duck leg with Middle Eastern slaw (N)	24.5
Smoked lamb neck mechoui, harissa, cumin salt (G)(D)	46
Roasted cauliflower mishwiya, sumac onions, tahini & herb salad	8
Steamed saffron couscous (G)	3.8
Batata Hara, new potato fries with spicy salsa	6.9
Pita bread (G)	1.5

Bread and pastry flour are supplied by Wildfarmed, a farmer's market with soil health and biodiversity at its heart. Seasonal fruit and vegetables with a unique story of craftsmanship elevating it above the monotonous landscape of industrial cultivated, year-round produce is supplied by Oui Chef. Native day boat fish in Devon and Cornwall are delivered daily by Woods Fish. Our lamb is selected from family run and environmentally friendly farms by Swaledale.

Please inform a member of the team if anyone in your party has a food allergy.
We take caution to prevent cross-contamination, however we cannot ensure the absence of allergens in our food.

(G) Gluten (D) Lactose (N) Nuts

Berberandqgrillhouse.com @berberandq

We have signed copies of our books from chef Josh Katz available to buy in-house.
Berber & Q: The Cookbook and Berber & Q: On Vegetables