



Marinated olives	5.5
Grilled za'atar flatbread, grated tomato salsa (G)(D)	6.5
Hummus with mishwiya & fermented chilli (G)	8.4
Harissa, zhug, pickled Sfiha peppers, yoghurt & grilled chilli (D)	5.8
Crispy artichoke hearts, pilpelchuma aioli	10.9
Attila ghanoush, burnt aubergine, pomegranate & rose (N)	8.4
Salmon tartare, sumak brik, grapefruit (G)	12.5
Berber salad, winter tomato, purple daikon & labneh (D)(G)	8.6
Char-gilled Brixham squid with aubergine za'alouk	12.8
Grilled halloumi, pumpkin tershi (D)	10.5
Brick-pressed chicken with green chermoula	13.5
Carlito's vegetable skewer, organic tahini, herb salad (G)	15.4
Sour-cherry glazed confit duck leg with Middle Eastern slaw (N)	24.5
Seafood tajine, saffron mugarbiah, confit fennel & cherry tomatoes (G)(D)	23.9
Grilled ex-dairy onglet steak with smoked aubergine cream (N)	24
Smoked lamb neck mechoui, harissa, cumin salt (G)(D)	46
Chargrilled tenderstem broccoli, whipped feta, dukkah (D)	7.9
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.

A discretionary 12.5% Service Charge is added to your bill

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

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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