

POLIDOR //68

dinner menu served from 5pm

nibbles

hand cut truffle & parmesan chips £5.1
harissa oil

warm olives £5.1
sourdough (ve)

preserved lemon & herb hummus £6.2
sourdough (ve) **

garlic sourdough (ve)** £4.1

deli boards

baked camembert £10.2
chilli honey granola, sourdough (v)

assorted cheeses & charcuterie £12.8
tomato chutney, quince, pickled mustard seeds, baguette

preserved lemon hummus £11.3
marinated olives, asparagus frites, muhamarra, sourdough (ve)

small plates

whipped goats cheese £7.2
toasted pine nuts, salsa verde

sauteed garlic & chilli king prawns £7.7
'njuda, samphire, sourdough

crispy cauliflower £6.2
chilli & sumac glaze, harissa aioli (v)

lamb spring roll £6.7
romesco, pickled onion, tahini

buttermilk chicken tenders £7.2
harissa, sumac glaze

soupe du jour £6
toasted sourdough **

asparagus frites £6.2
chaat masala gremolata, harissa aioli, pickled chilli

please let your server know any allergy requirements

(v) vegetarian, (ve) vegan, (gf) gluten free, (**) gluten free option

large plates

lamb shoulder tagine £15.3
apricot freekeh, chaat masala, chimichurri

berber chicken £14.3
isreali cous cous, rum roasted pineapple, muhammara

roasted cauliflower steak £13.3
polenta, tahini, summer vegetables, walnut & almond dukkah (ve)

polidor steak hatche burger £12.3
two patties, cheddar, tomato jam, crispy onion, chips or fries
option to substitute for a falafel burger (ve) **

goats cheese & summer vegetable salad £10.2
walnuts, freekeh, pomegranate, balsamic dressing (v) (gf)

crispy ahi tuna £17.5
phyllo, cous cous, harissa, dukkah, honey gastrique

sides

sourdough £4.1

bread basket
olive oil, balsamic vinegar (ve)

chips or fries £4
(ve)

pan roasted seasonal vegetables £4.1
(ve)

chef's salad £4.1
pomegranate dressing (ve)

israeli cous cous £4.1
(ve)