

# PROPELLER

## NIBBLES

salt roasted sunflower & pumpkin seeds <i>gf v</i>	3.5
olives: gordal, kalamata, manzanilla, liguria <i>gf v</i>	6.5
veal tongue, pickled egg, cumin salt	12
sweet potato falafel, tahini <i>gf v</i>	12
potato & leek brik, matbucha <i>v</i>	12

## GARDEN

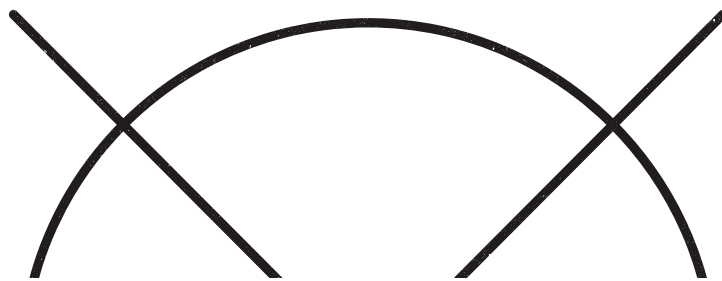
'ful madamas' fava beans, tomato, cumin, coriander <i>gf v</i>	13
courgettes, air dried tuna, smoked almonds <i>gf</i>	16
harissa roasted cauliflower, rose labne <i>v gf</i>	15
leaves, witlof, red oak, cos <i>gf v</i>	12
broad beans, asparagus, grilled haloumi <i>v</i>	18

## SEA

scallops, white bean puree, chilli	15
bandari spice whitebait, garlic mayo	12
bbq cuttlefish, parsley, lemon, garlic <i>gf</i>	21
tiger prawns, zhoug, kipflers, egg <i>gf</i>	13
fish bisteeya chermoula, almonds, tomato tahini salad	26.5

## PADDOCK

bbq quail, baharat spice, honey dressing <i>gf</i>	15
egyptian chicken bread, pistachio, rosewater	28
cemen lamb, chickpeas, yoghurt	28
rabbit, smoked eggplant, sumac, parsley, soused onion <i>gf</i>	32
rangers valley skirt steak, coriander chilli dressing	34



## FROM THE OVEN

za'tar flatbread <sup>v</sup>	4.5
- with kiz güzeli	14
eggplant manoushe, spinach, white cheese, egg <sup>v</sup>	17
meat manoushe, lamb, pomegranate, hung yoghurt	18
mushroom manoushe, garlic, blue cheese <sup>v</sup>	17
zucchini fatayer, potato, roast red onion, almond <sup>v</sup>	16
sujak manoushe, turkish tomato + pepper, cheese	16
freo sardine manoushe, broccolini, pine nuts, currants	18
chicken, green olive, tahini fatayer	18
spinach, cheese and mint fatayer <sup>v</sup>	14

## LET US FEED YOU!

Take a journey through our menu with our chef's choice. An experience created for the whole table.

(Please let us know any dietary requirements)

eat well- pp 45

eat very, very well - pp 65

## A SWEET ENDING

scoop of ice cream <sup>v gf</sup>	4.5
lebanese doughnuts, honey syrup, pistachio ice cream <sup>v</sup>	15
chocolate, caramel date tart, cardamon ice cream <sup>v</sup>	15
knafeh, orange, raspberry, orange flower syrup <sup>v</sup>	14
moscatel granita, almond milk jelly, blueberry and pear <sup>v gf</sup>	12

*Please note our kitchen uses egg, nuts, dairy, wheat, seeds + other allergens.  
Please discuss any allergies with our wait staff*

*Looking to host a private function?*

*Propeller is available for exclusive events with up to 180 guests, or our sister venue Guildhall Event Space (next door) is the perfect location for more intimate events, with food by Propeller!*