Friday Night Dinner

£45 per adult | £25 per child (under 12) (inc. VAT)
For dining in the restaurant, a 12.5% service charge applies for groups of minimum 30 people. Meals are also available as takeaway packages on dates the restaurant isn't open for dine-in.

Includes soft drinks. Wine and Prosecco charged per bottle.

FOR THE TABLE

Kiddush wine and challah rolls.

Hummus, baba ghanoush, green tahini, chimichurri, coleslaw, red cabbage, and mixed olives

STARTER

Chopped salad and Caesar salad
Traditional chicken soup with lokshen and kneidlach
or Vegetarian soup

MAIN

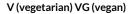
Roasted chicken legs with lemon, honey and mustard sauce or Vegetarian aubergine schnitzel

Served with roast potatoes and grilled vegetables

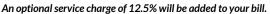
KIDS' MAIN: Chicken schnitzel with mashed potatoes

DESSERT

Warm chocolate brownie with vanilla ice cream



All our food is freshly prepared in our open kitchens so we cannot guarantee the absence of any unintentional allergens in any of our dishes or drinks. For gluten-free options, or to let us know of any allergies or intolerances, please speak to your server.





Shabbat Lunch

£45 per adult | £20 per child (under 12) (inc. VAT)
For dining in the restaurant, a 12.5% service charge applies for groups of minimum 30 people. Meals are also available as takeaway packages on dates the restaurant isn't open for dine-in.

Includes soft drinks. Wine and Prosecco charged per bottle.

FOR THE TABLE

Kiddush wine and challah rolls.

Mezze platter: Hummus, baba ganoush, green tahini, chimichurri, coleslaw, red cabbage, and mixed olives

STARTER

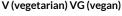
Roast vegetable salad, chopped salad, and Caesar salad

MAIN

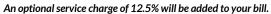
Beef cholent, vegetarian cholent, chicken wings, rice, and grilled vegetables Pasta Bolognese or vegetarian pasta

DESSERT

Fresh fruit with mango sorbet (Vegan)



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Friday Night Dinner

£70 per adult | £35 per child (under 12) (inc. VAT)
For dining in the restaurant, a 12.5% service charge applies for groups of minimum 30 people. Meals are also available as takeaway packages on dates the restaurant isn't open for dine-in.

Includes soft drinks. Wine and Prosecco charged per bottle.

FOR THE TABLE

Kiddush wine and challah rolls.

Hummus, baba ghanoush, green tahini, chimichurri, coleslaw, red cabbage, and mixed olives

Roasted vegetable salad, chopped salad and Ceaser Salad

Traditional chicken soup with lokshen and kneidlach or Vegetarian soup

STARTER

Trio of salmon: smoked salmon, ceviche salmon and salmon carpaccio

MAIN

Salt beef, lamb chops, lamb kebabs, chicken thighs, chicken schnitzel, or beef asado. Served with rice, roast potatoes, and grilled vegetables KIDS' MAIN: Beef burger, chicken goujons, and sausages or Vegetarian burgers and sausages with rice and roast potatoes

DESSERT

Trio of desserts: chocolate brownie, tiramisu, and chocolate mousse. Served with vanilla ice cream

V (vegetarian) VG (vegan)

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An optional service charge of 12.5% will be added to your bill.



Shabbat Lunch

£70 per adult | £30 per child (under 12) (inc. VAT)
For dining in the restaurant, a 12.5% service charge applies for groups of minimum 30 people. Meals are also available as takeaway packages on dates the restaurant isn't open for dine-in.

Includes soft drinks. Wine and Prosecco charged per bottle.

FOR THE TABLE

Kiddush wine and challah rolls.

Mezze platter: Hummus, baba ganoush, green tahini, chimichurri, coleslaw, red cabbage, and mixed olives

STARTER

Roast vegetable salad, chopped salad, and Caesar salad

MAIN

Beef cholent, vegetarian cholent, salt beef, lamb kebabs, chicken thighs, chicken schnitzel, or beef asado

Served with rice, roast potatoes, and grilled vegetables

DESSERT

Fruit skewers served with mango sorbet (Vegan)

or

Mini apple tart and chocolate brownie served with ice cream



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