



J I K O N I

**The Cook & The Critic Menu**

**8<sup>th</sup> October 2017**

Pol Roger Brut Reserve Champagne on arrival

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Pickled and Spice Roasted Heirloom Carrots, Cashew nut & Carrot Top  
Pesto, Goats Curd, Savoury Granola

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Salmon Kibbeh Nayeh, Fennel and Olive Salad, Smoked Labneh  
or  
Beetroot Borani, Barrel Aged Feta, Candied Walnuts (v)

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Duck & Pistachio Manti, Hot Yoghurt Sauce, Pomegranate Molasses  
or  
Spinach Kofta, Hot Yoghurt Sauce (v)

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Pumpkin & Shankleesh M'hench

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Jewelled Lamb, Burnt Aubergine  
or  
Aubergine and Chickpea Stew, Kataifi, Anari, Zhoug (v)

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Tahini Parfait, Honeyed Quince, Pistachio & Rose Crisp