

The Journey... Let's go!

Following the footsteps of the greats known as the 'Jazz Ambassadors' - Duke Ellington, Dizzy Gillespie and Louis Armstrong - we traced their steps as they toured the Middle East in the 60s, and re-imagined what they may have eaten on tour...

Meze

Origin - Kamut wheat historically from the Khorasan region of Iran

Sourdough flatbread (VG/V) £2.50

Baked fresh to order using authentic Kamut flour which has a naturally low gluten content. Our flour is organic, grown locally and milled at the Tuxford windmill, Northern Nottinghamshire.

Plain or enjoy brushed with either:

- Peggy's blend of olive oil, sumac, and thyme
- Olive Oil
- Melted butter

Origin - Lebanon

Lahma Bi Ajeen (C) £6.00

Savoury flatbread with tomato and sweetly spiced minced lamb, served with mint yoghurt and Peggy's Pickles.

Origin - Iran

Loobia Sabzi Polo (GF) £7.00

Layers of slow cooked lamb with green beans and tomato; lightly spiced and laced through turmeric buttered rice. Served with a Shirazi salad garnish.

Origin - Iran

Duck with Pomegranate (GF)(N) £8.00

Our take on the celebrated Fesenjan. Free range duck roasted and pulled with a pomegranate sauce and toasted walnuts, served layered with basmati rice.

Lamb Kofta Sharing Board £10.50

Minced lamb with garlic, onions, parsley, and saffron. Served with olives, hummus, yoghurt, and flatbread.

Origin - Iran

Adas Polo (GF) £7.00

Saffron chicken with lentils and rice. Served with Shirazi Salad garnish. *This dish is kindly sponsored by Jo Brown (Green D)*

Origin - Iran

Persian Rice (V)(N)(GF) £4.50

Bejewelled with almonds, fruit, and melted butter.

Cheese Platter (V)(N) £6.50

A selection of three cheeses served with sourdough crackers and Peggy's Pickles; the perfect accompaniment to a fine wine.

Origin - Turkey

Imam Bayildi - The Imam Swooned (VG)(GF) £6.00

Slow baked aubergine with onion, tomato, dill, parsley and olive oil. Simple ingredients cooked slowly, you'll see why he swooned.

Origin - North Africa

Chermoula (VG)(GF)(C) £5.00

Mediterranean or seasonal vegetables rubbed, rolled, and roasted with sumac, chilli, and Peggy's salted lemons.

Origin - Iran

Ghormeh Sabzi (VG) £6.00

An aromatic red kidney bean stew, flavoured with spinach, fenugreek, and parsley, served layered in basmati rice.

Origin - North Africa

Eggs in Harissa (V)(GF)(C) £6.50

2 free range eggs baked in a seductively rich and spicy tomato sauce, served with a flatbread of your choice.

Origin - Cyprus to Syria

Halloumi Nation (V)(GF) £6.00

Toasted halloumi with roasted peppers, sharp and warm sun dried barberries and tomatoes. Served with pickles and a salad garnish.

Origin - Iran

Mast Esfenaj (V)(GF) £4.50

Turmeric, garlic, and yoghurt dip with spinach.

This dish is kindly sponsored by Dan Thomas

Peggy's Hummus (VG)(GF) £3.50

Homemade hummus with aromatic spices and Persian lime juice.

Peggy's Pickles (VG)(GF)(C) £3.00

Seasonal vegetables in a sweet and hot liquor, pickled in house.

Green Salad (VG) £4.00

Mixed green leaves with a lime and lemon vinaigrette.

Please ask your server about our seasonal salads

Olives (VG)(GF)(C) £4.00

Peggy's green and black olives marinated with chilli, Mediterranean herbs and garlic.

Please ask your server for details on today's specials

VG - vegan / V - vegetarian / N - contains nuts / GF - gluten free / C - contains chilli pepper

Peggy asks you to please turn sound down on mobile phones and keep noise to a minimum during performances, for the benefit of fellow music lovers, as well as the consideration of our performers.

Please note there is a discretionary service charge for tables of 6 or more, 100% of this is received by our staff. Thank you for joining us today!