



SEYMOUR KITCHEN Persian Eatery & Store

Aperitif

Mimosa 8
Raspberry bellini 9
Borgo Frare/ IL Colle Prosecco di Treviso
spumante brut 44/ 8
Saffron lemonade 6



SMALL PLATES

Kashke Bademjan: roasted aubergine, whey, mint oil, crispy onions 7.5

Mirza Ghasemi: burnt aubergine, garlic, tomato, egg 7.5

Hummus: marinated chickpeas, burnt chillies, herb, sumaq 7

Masto Musir: strained yoghurt, Persian shallots and chives 6.5

Masto Khiair: strained yoghurt, cucumber, mint, green raisins 6.5

Panir Sabzi: Persian feta, assorted herbs, walnuts, radish, house bread 8.5

Shirazi Salad: finely chopped tomato & Persian cucumber, onion, mint, citrus & olive 7

Tahini & date salad: baby gem lettuce, dates, radish, tahini, sesame seeds 8.5

Kuku Sabzi: fresh herbs frittata, barberries, strained yoghurt, organic tomato 10

Sharing starter platter (Sini)

A selection of starters including Kashke Bademjoon, Mirza Ghasemi, Hummus, Masto Khiair, barbari 27.5

Vegeterian Options

Tahchin: Saffron rice stuffed with roasted aubergine & sautéed spinach, barberries, glazed almond & pistachios 15
(Add chicken 8)

Roasted aubergine: slowly cooked tomato & garlic, poached egg*, barbari 7.4

Grills

Shishlik: Grilled marinated French lamb cutlets, roasted tomato 27

Jujeh Kabab: Boneless chicken marinated in saffron, lemon & yoghurt, grilled tomato 18

Chenjeh: Lamb fillet marinated in onion & saffron, buttery rice & grilled tomato 25

Mixed grill for two: Selection of Jujeh & Chenjeh, buttery rice & shirazi salad 42

Mixed grill for four: Selection of Jujeh, Chenjeh, Shihlik, buttery rice & shirazi salad 80

Stews

Ghormeh Sabzi: lamb stew with dried black lime, aromatic herbs & red kidney beans, saffron rice 18

Fesenjoon: HG Walter chicken in pomegranate & walnut sauce, saffron rice 21

Zereshk polo morgh: HG Walter chicken in saffron sauce, barberries, glazed almonds & pistachios, saffron rice 16

From the sea

Ghalieh Meygoo: Marinated king prawns with traditional stewed herbs and tamarind sauce 18

Seymour Fish: Catch of the day, pickled black garlic, grilled lemon, greens 25

Sabzi Polo Mahi: Roasted salmon marinated with saffron & lemon, fresh herbed rice 20

Sides

Chelo: Buttery saffron rice 4.5

Sabzi Polo: Fresh herbed rice 5.5

Torshi: Assorted house pickles 4

Zdeytoon: Nocellara olives 4

Barbari: Persian flat bread 3.5

If you have any allergies or dietary requirements please notify a member of staff
A discretionary 12.5% service charge will be added to your bill

