Wed - Sot Winter Menn CUE POINT LDN X ORBIT BEERS

SMALL PLATES	
Smoked Rarebit Croquette (veg)	£7
Served w/ aioli + jalapeno jam	
Afghan Roasted Aubergine Dip (veg)	£8
Served w/ turmeric oil + Naan	
Grilled Courgettes on a bed of Hummus, hazelnuts and Afghan chutney	£7
Aromatic Burnt Carrot Dip	
Served w/ whipped feta, turmeric oil & hazelnut dressing w/ Naan	£7
Crispy Potato Skins	
Served w/ 3 cheese, chilli oil + aioli (vegan available)	£7
LARGE PLATES	
Smoked Chicken Kebab	£1:
w/ Afghan Chutney + yogurt (non-dairy available)	
Beef Barbacoa Sharer	£20
Melted 3 cheese, pulled beef, jalapeno jam + chefs pickles (1-2 ppl)	
Oak Smoked Pumpkin (Borani Kadoo)	£1:
on naan, mint yogurt, Afghan chutney (vegan available)	
DESSERT	
Upside Down Pineapple Syrup Sponge Cake	£6.5
w/ vanilla ice cream + butterscotch sauce	

SPECIALS

Ask Member of Staff for Chefs Specials / Look at Specials Board

The meats and veg mains will adapt according to seasonality to assist sustainability within our industry. As an inclusive company our meats are permissible (halal) and we serve, vegan and gluten-free dishes.

For specific dietary requirements please speak to a member of the FOH team or the chefs at the pass.

Sunday Roast CUE POINT LDN X ORBIT BEERS

STARTER

	Brisket Mantu - Afghan Steamed Dumplings w/ a British Twist (p)	£9				
	Served w/ tomato sauce, aromatic yogurt, Afghan Chutney + mint garnish					
	(As seen on TV Saturday Kitchen)					
	Ashak - Smoked Leek + Spinach Dumplings w/ a British twist (v)	£8				
	Served w/ tomato sauce, aromatic yogurt, Afghan Chutney + mint garnish					
	SUNDAY ROASTS					
All Sunday Roasts are served w/ Saffron + Rosemary roast potatoes,						
	caramelised carrots, aromatic spiced greens, Yorkshire pudding and jus					
	14hr Oak Smoked Brisket Steak Roast w/ jalapeno jam (p)	£22				
	1111 Oak billoked bilisket bleak koast w/ Jarapeno Jalii (p)	222				
	6hr Oak Smoked Turkey Roast (48hr brined) w/ Cranberry sauce (p)	£20				
	one oak billoked fairey Roast (solit billied) w/ Cramberry Sauce (p)	220				
	Brined, Grilled Aromatic Pumpkin Steak w/ Afghan Chutney (vg.p)	£17				
	billieu, diliteu Midwatte Fumpkin Bleak W/ Alghan Chuchey (Vg.p)	LII				

SIDES + FXTRAS

Extra Brisket Steak - 120 grams	£9	Cauliflower Cheese Sharer	£9
Extra Smoked Turkey - 120 grams	£8	Badenjan-burani / Roasted Aromatic	£7
Extra Pumpkin Steak - 120 grams	£7	Aubergine Dip	
		Traditional Afghan dish, aromatic	
Jalapeno Jam	£1	roasted eggplants, garlic, yogurt,	
Afghan Chutney	£1	olive oil served w/ Naan	

(Recommended by Food Critic Jay Rayner - as seen in The Guardian Cue Point Review)

DESSERT

Upside Down Pineapple Syrup Sponge Cake
w/ vanilla ice cream + butterscotch sauce

£6.5

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