



tasting menu - £116 / person (individually served with açma bread and smoked butter)

yeni mantı, beef dumplings, double fermented yoghurt

pastırma, house cured spicy beef rib eye

grilled aubergine, colston bassett cheese, port, figs, smoked almonds

orkney scallops, spicy almond muhammara, salty fingers, burnt butter

olive oil braised beetroot, sour cherries, labneh, hazelnuts

gibraltar octopus, tarama, fennel, watercress, colatura, grapefruit

oak roasted salt marsh lamb cut of the day, samphire, tamarind, chili

one dessert to choose from below:

sacarası - warm pecan filo, dried fig ice cream (g) (n) (d)

ayva - roasted quince with spicy syrup, sahlelep ice cream (d)

sütlaç – rice pudding, tonka, raspberries, saffron sugar floss (g) (n) (d)

tea & coffee

vegetarian tasting menu - £116 / person (individually served with açma bread and smoked butter)

yeni mantı, dried aubergine dumplings, double fermented yoghurt

snow peas, green apple, chili, coriander

grilled aubergine, colston bassett cheese, port, figs, smoked almonds

vine leaves tempura, chickpeas, chestnut mushrooms, pear, coriander, chili

olive oil braised beetroot, sour cherries, labneh, hazelnuts

citrus salad, fennel, spicy sour cherry sorbet

fried kelle cheese, yufka, walnuts, thyme honey

one dessert to choose from below:

sacarası - warm pecan filo, dried fig ice cream (g) (n) (d)

ayva - roasted quince with spicy syrup, sahlelep ice cream (d)

sütlaç – rice pudding, tonka, raspberries, saffron sugar floss (g) (n) (d)

tea & coffee

NO SERVICE CHARGE will be added to your bill.