

# yeni

açma basket – three freshly baked house brioches

+ *smoked butter* (v) (g) (d)...11.5

+ *spicy carrot tarator* (v) (g) (n) (d)...15.5

tava bread

+ *smoked butter* (v) (g) (d)...7

+ *spicy carrot and walnut tarator* (vv) (g) (n)...11

organic kalamata olives (vv)...5.5

## house cured

pastırma – house cured spicy beef rib eye...25

irişkit – spicy organic lamb, walnuts, akıtma, thyme honey(g) (n) (d)...26.5

## starters

house cured raw mackerel, watercress, fennel, grapefruit...16.5

snow peas, coriander, green apple, sivri biber, sesame (vv)...13.5

citrus salad, fennel, spicy sour cherry sorbet (vv)...16.5

fresh herbs, tarhana – yoghurt crackers, macerated grapes, date molasses (v) (d) (g)...13.5

fried kelle cheese, yufka, walnuts, oregano honey (v) (g) (n) (d)...16.5

vine leaves tempura, chickpeas, chestnut mushrooms, orange, coriander, chili (vv) (g)...16

olive oil braised beetroot, sour cherries, labneh, hazelnuts (v) (d) (n)...16

smoked aubergine, dried figs, colston bassett, smoked almonds, pul biber (v) (n) (d)...21.5

veal sweetbreads a la plancha, chickpeas, sesame, jus (d) ...26

paça - veal trotters, sautéed ceps, crouton (d) (g)...26

## yeni mantı

dried aubergine, double fermented yoghurt (v) (g) (d)...29

beef, double fermented yoghurt (g) (d)...29

## main courses

orkney scallops, spicy almond muhammara, salty fingers, burnt butter (n) (d)...28

gibraltar octopus a la plancha, tarama, kısır - *sour cherries*, *bulghur*, *sumac molasses* (d) (g)...32

oak roasted organic salt marsh lamb cut of the day, samphire, chili ...34

**NO SERVICE CHARGE will be added to your bill.**

*all dishes contain traces of nuts. please let us know of any allergies.*

*(v) vegetarian, (vv) vegan, (n) contains nuts, (d) contains dairy, (g) contains gluten*

## Tasting Menus

**£96 / 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 basset 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

**sacarası** - syrupy pecan filo, sahlelep ice cream (*to choose from*)

**sütlaç** – rice pudding, tonka, raspberries, hazelnuts, saffron candy floss (*to choose from*)

**tea & coffee**

## Vegetarian

**yeni mantı**, dried aubergine dumplings, double fermented yoghurt

**snow peas**, green apple, chili, coriander

**grilled aubergine**, colston basset cheese, port, figs, smoked almonds

**vine leaves tempura**, chickpeas, chestnut mushrooms, orange, coriander, chili

**olive oil braised beetroot**, sour cherries, labneh, hazelnuts

**citrus salad**, fennel, spicy sour cherry sorbet

**fried kelle cheese**, yufka, walnuts, thyme honey

**sacarası** - syrupy pecan filo, sahlelep ice cream (*to choose from*)

**sütlaç** – rice pudding, tonka, raspberries, hazelnuts, saffron candy floss (*to choose from*)

**tea & coffee**