**sharing set menu -** £72 / person

**spicy carrot & walnut tarator**

**yeni mantı**, beef dumplings, double fermented yoghurt

**smoked sardines,** tamarind salsa, isot chili

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

**mammole artichoke,** fresh fava beans, kelp

**organic welsh lamb shoulder**, labneh, grilled aubergine

**crispy kadayıf,** sahlep ice cream, custard, oirange candy, pistachios

**sütlaç –** rice pudding, tonka, sarpberries, hazelnuts, saffron candy

**sharing vegetarian set menu -** £72/ person

**spicy carrot & walnut tarator**

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

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

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

**mammole artichoke,** fresh fava beans, kelp

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

**crispy kadayıf,** sahlep ice cream, custard, oirange candy, pistachios

**sütlaç –** rice pudding, tonka, sarpberries, hazelnuts, saffron candy