



lunch

to start

tava bread + spicy carrot and walnut tarator (vv) (n) (g)....7.8

tava bread + smoked butter (v) (g) (d)....5.5

organic kalamata olives (vv)....5.5

rib-eye beef pastırma cured in the house....25

to share

snow peas, coriander, sesame, green apple, sivri biber (vv)....9.5

bulgur fritters, fresh herbs, macerated grapes, cumin, date molasses (vv) (g)....9.8

citrus salad, pomelo, grapefruit, orange, fennel, house made spicy sour cherry sorbet (vv)...14.8

yeni mantı dumplings, beef, double fermented yoghurt (g) (d)....15.5

prawn and vine leaves tempura, tarama (g) (d)....18

courgette flower, cured beef, smoked sheep's yogurt, sumac honey, pistachios (g) (d) (n)....16

open fire

oak roasted organic salt marsh lamb cut of the day, cavolo nero, chili27.5

grilled aubergine, colston basset, port, figs, smoked almonds (v) (d) (n)....19.5

diver caught cornish scallops, salty fingers, almonds, chili, burnt butter (n) (d) (b)....24.8

sweets

sütlaç-tonka flavoured rice pudding, saffron candy floss, raspberries, hazelnuts (g) (n) (d)....9.5

kadayıf fritters, mastic ice cream, orange candy (g) (n) (d)....12.5

cocktails & beer

adana (mezcal, passionfruit, isot)....12.5

campari spritz....11.5 **negroni**....11.5 **gin & our tonic**....11.5

pillars helles lager....8 **free star** low alcohol beer (0.5%)....8

no alcohol

virgin adana (passionfruit, isot)....7.5 **organic cola kombucha**....7

vichy catalan natural sparkling water (1.5 lt)....5.9

we do not apply service charge

(v) vegetarian, (vv) vegan, (g) gluten, (n) nuts, (d) dairy, (b) butter; please let us know of any allergies

please note the content of dishes cannot be changed



lunch set menu

*served with açma bread and
smoked butter in a sharing concept*

yeni mantı dumplings, dried aubergine, double fermented yoghurt
rib-eye beef pastırma cured in house
prawn and vine leaves tempura, tarama
snow peas, coriander, sesame, green apple, sivri biber
oak roasted organic salt marsh lamb cut of the day, cavolo nero, tamarind
kadayıf fritters, mastic ice cream, orange, thyme
£59 per person

lunch tasting menu

*served with açma bread, smoked butter,
spicy carrot and walnut tarator*

yeni mantı dumplings, beef, double fermented yoghurt
rib-eye beef pastırma cured in house
prawn and vine leaves tempura, tarama
snow peas, coriander, sesame, green apple, sivri biber
grilled aubergine, colston basset, port, figs, smoked almonds
diver caught cornish scallops, salty fingers, almonds, chili, burnt butter
oak roasted organic salt marsh lamb cut of the day, cavolo nero, tamarind
sütlaç – warm rice pudding, quince, hazelnuts
katmer – crispy house pastry, pistachios, coconut
£89 per person

vegetarian, pescatarian and vegan options are available

*tasting and set menus are kindly asked to be ordered
for the whole table and for each guest in the group*



weekday express lunch - any 2 dishes: £19pp / any 3 dishes: £28pp
'open fire' plates are not included / served till 1pm for parties of up to 4 guests

*we do not apply service charge
dishes contain gluten, nuts and dairy; please let us know of any allergies
please note the content of the menus and dishes cannot be changed*