



*vegetarian menus are served during lunch and dinner at the salon.*

### **vegetarian set menu**

*served with açma bread and smoked butter*

yeni mantı dumplings, dried aubergine, double fermented yoghurt  
snow peas, green apple, coriander  
prawn and vine leaves tempura, tarama  
olive oil braised beetroot, sour cherries, beyaz cheese, hazelnuts  
kitel – bulghur patty, lentils, fresh herbs, yoghurt  
kadayıf fritters, mastic ice cream, orange, thyme

£59 per person

### **vegetarian tasting menu**

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

yeni mantı dumplings, dried aubergine, double fermented yoghurt  
courgette flower, kelle cheese, almonds, chili  
snow peas, green apple, coriander  
olive oil braised beetroot, sour cherries, beyaz cheese, hazelnuts  
grilled aubergine, colston bassett, port, figs, smoked almonds  
citrus salad, pomelo, grapefruit, orange, fennel, spicy sour cherry sorbet  
kitel – bulghur patty, lentils, fresh herbs, yoghurt  
sütlaç – warm rice pudding, quince, hazelnuts  
katmer – crispy house pastry, pistachios, coconut

£79 per person

*vegan and pescatarian options are available*

*kindly asked to be ordered for the whole table and for each guest in the group*

*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*