



**group tasting menu** - £96 / person (served with açma bread)

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

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

**snowpeas**, green apple, coriander, sivri biber, sesame

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

**gibraltar octopus**, fennel, radish, watercress, grapefruit

**oak roasted organic lamb** cut of the day, samphire, chili

**sacarasi** - syrupy pecan filo, sahlelep ice cream

**tea & coffee**

**group vegetarian tasting menu** - £96/ person (served with açma bread)

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

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

**snowpeas**, green apple, coriander, sivri biber, sesame

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

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

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

**sacarasi** - syrupy pecan filo, sahlelep ice cream

**tea & coffee**

*NO SERVICE CHARGE will be added to your bill*