



tava bread, spicy carrot and walnut tarator (vv)....7.8

tava bread, smoked butter (v)....5.5

kalamata olives (vv) (gf)....5.5

seasonal sharing plates

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

olive oil braised beetroot, sour cherries, galomizithra cheese, hazelnuts (v) (gf)....16

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

smoked tomatoes, watermelon, chili, sour cherry sorbet (vv) (gf)....14.8

yeni mantı dumplings, beef, double fermented yoghurt....15.5

prawn and vine leaves tempura, tarama18

courgette flower, beef pastırma, smoked sheep's yogurt, sumac honey, pistachios....16

open fire sharing plates

oak roasted organic salt marsh lamb cut of the day, loquats, chili, tamarind (gf)....27.5

aubergine, colston bassett blue cheese, figs, port, smoked almonds (v) (gf)....19.5

diver caught cornish scallops, salty fingers, almonds, chili, burnt butter (gf)....24.8

line caught whole lemon sole, isot chili, wild samphire, cherries (gf)....35.5

desserts

sütlac – tonka flavoured rice pudding, saffron sugar floss, rhubarb, hazelnuts....9.5

kadayif, house made pistachio ice cream, orange candy....12.5

lemon pavlova, passionfruit cream, caramelized peach....12.5

tasting menu, 10 course, £79pp

sharing menu, 7 course, £59pp

vegetarian sharing menu, 7 course, £47pp

(daily chosen, please ask for details)



we apply **NO SERVICE CHARGE**

menu items and prices are subject to change

(v): vegetarian (vv): vegan (gf): gluten free