



### **tasting menu**

yeni mantı dumplings, beef, double fermented yoghurt  
açma bread, smoked butter  
rib-eye beef pastırma cured in house  
prawn and vine leaves tempura, tarama  
olive oil braised beetroot, sour cherries, beyaz cheese, hazelnuts  
grilled aubergine, colston bassett, 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, orange, hazelnuts  
katmer – crispy house pastry, pistachios, coconut

*£89 per person*

### **vegetarian tasting menu**

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

*£79 per person*

*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*

*kindly note content of the dishes and menus cannot be changed*

*menu items are daily and subject to change*