



## **10 course tasting menu / £79 per person**

*served in a sharing concept and to be ordered by the whole table  
pescatarian option is available*

tava bread, smoked butter (v)  
smoked beef pastırma cured in house  
yeni mantı dumplings, beef, double fermented yoghurt  
prawn and vine leaves tempura, tarama  
olive oil braised beetroot, sour cherries, galomizithra cheese, hazelnuts (v)  
grilled aubergine, colston bassett blue cheese, port, figs, smoked almonds (v)  
smoked tomatoes, watermelon, chili, sour cherry sorbet (vv)  
diver caught cornish scallops, salty fingers, almonds, chili, burnt butter  
oak roasted organic saltmarsh lamb cut of the day, apricots, chili, tamarind  
sütlaç – tonka flavoured rice pudding, saffron sugar floss, raspberries, hazelnuts (v)  
kadayıf, house made pistachio ice cream, orange candy (v)

### **wine suggestions**

#### **white**

hüyük ak üzümü, chamlija teruar, 2020, konya, turkey....71  
pouilly-fume, la roche blanche, 2019, saint-satur, france....76  
macerado, honorio rubio, rioja, cordovin, spain (orange wine)....54

#### **red**

kalecik karası, prestige, kavaklıdere, 2016, ankara, turkey....58  
xinomavro – negoska, goumenissa, 2017, kilkis, greece....69

we apply NO SERVICE CHARGE  
menu items are seasonal and subject to change  
please let us know if you have any allergies