



## **carte blanche tasting menu**

served in sharing plates and to be ordered by the whole table

£79 per person

tava bread, smoked butter, kalamata olives (v)

in-house cured beef pastirma

grilled aubergine, colston bassett stilton, port, figs, smoked almonds (v)

mantı dumplings, double fermented yoghurt, aubergine (v)

diver caught scottish scallops, almonds, chili, burnt butter

tenderstem broccoli , coriander, sesame, grapefruit, sivri biber (vv)

prawn and vine leaves tempura, tarama

citrus salad, pomelo, grapefruit, fennel, spicy sour cherry sorbet (vv)

oak roasted organic saltmarsh lamb shoulder, turkish borazan mushrooms

sütlaç – tonka flavoured rice pudding, saffron sugar floss, hazelnuts

kadayıf, pistachio ice cream, orange candy

NO SERVICE CHARGE will be applied on the menu prices  
please let us know if you have any allergies (v) vegetarian (vv) vegan  
menu items may vary as we are committed using daily fresh produce