



7 course sharing menu / £59 per person

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

tava bread, smoked butter, spicy carrot and walnut tarator

yeni mantı dumplings, beef, double fermented yoghurt

prawn and vine leaves tempura, tarama

olive oil braised beetroot, sour cherries, galomizithra cheese, hazelnuts

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

oak roasted organic saltmarsh lamb cut of the day, apricots, chili, tamarind

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

kadayıf, house made pistachio ice cream, orange candy

7 course vegetarian sharing menu / £47 per person

tava bread, smoked butter, spicy carrot and walnut tarator

yeni mantı dumplings, dried aubergine, double fermented yoghurt

snow peas, coriander, sesame, green apple, sivri biber

olive oil braised beetroot, sour cherries, galomizithra cheese, hazelnuts

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

fresh herbs, bulgur fritters, macerated grapes, cumin, date molasses

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

kadayıf, house made pistachio ice cream, orange candy

we apply NO SERVICE CHARGE

dinner groups of 6 and more guests are accommodated only with the sharing menus

menu items are seasonal and subject to change

please let us know if you have any allergies