



## tasting menu

*served only in the ground floor  
with house made açma bread and smoked butter*

### 9 course

yeni mantı dumplings, beef, double fermented yoghurt  
prawn and vine leaves tempura, tarama  
olive oil braised beetroot, sour cherries, cantabria anchovies, hazelnuts  
diver caught cornish scallops, salty fingers, almonds, chili, burnt butter  
grilled aubergine, colston bassett cheese, port, figs, smoked almonds  
line caught monk fish en papillote, rakı, ezine cheese  
oak roasted organic welsh lamb cut of the day, cavolo nero, chili  
house churned ice cream - dried fig, tangerine, pumpkin, hazelnut  
crispy warm filo, pecan ice cream

£96 per person

### vegetarian 9 course

yeni mantı dumplings, dried aubergine, double fermented yoghurt  
fava beans, chili, coriander  
olive oil braised beetroot, sour cherries, beyaz cheese, hazelnuts  
fried kelle cheese, yufka, almonds, thyme honey  
grilled aubergine, colston bassett, port, figs, smoked almonds  
citrus salad, pomelo, grapefruit, orange, fennel, spicy sour cherry sorbet  
kitel – bulghur patty, lentils, fresh herbs  
house churned ice cream – sahlelep, dried fig, tangerine, pumpkin  
crispy warm filo, pecan ice cream

£84 per person

*we do not apply service charge  
to be ordered for the whole table and for each guest in the group  
dishes contain gluten, nuts and dairy; please let us know of any allergies  
please note the content of the menus and dishes cannot be changed*