



groups of 6 to 8 guests are accommodated by the sharing menu.

7 course sharing menu

(£59 per person)

tava bread, smoked butter, kalamata olives
manti dumplings, double fermented yoghurt, dried aubergine
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
organic saltmarsh lamb cut of the day, loquats, chili, tamarind
sütlaç – tonka flavoured rice pudding, saffron sugar floss, hazelnuts
kadayıf, pistachio ice cream, orange candy

7 course vegetarian sharing menu

tava bread, smoked butter, kalamata olives
snow peas, coriander, sesame, green apple, sivri biber
manti dumplings, double fermented yoghurt, dried aubergine
fresh herbs, bulgur fritters, macerated grapes, cumin, date molasses
olive oil braised beetroot, sour cherries, galomizithra cheese, hazelnuts
grilled aubergine, colston bassett blue cheese, port, figs, smoked almonds
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
menu items may vary as we are committed using daily fresh produce