



tasting menu

*served with açma bread, smoked butter,
spicy carrot and walnut tarator*

yeni mantı dumplings, beef, double fermented yoghurt
rib-eye beef pastırma cured in house
prawn and vine leaves tempura, tarama
olive oil braised beetroot, sour cherries, beyaz cheese, hazelnuts
grilled aubergine, colston bassett, port, figs, smoked almonds
diver caught cornish scallops, salty fingers, almonds, chili, burnt butter
oak roasted organic salt marsh lamb cut of the day, cavolo nero, chili
sütlaç – warm rice pudding, quince, hazelnuts
crispy warm filo, pecan ice cream

£89 per person



vegetarian tasting menu

*served with açma bread, smoked butter,
spicy carrot and walnut tarator*

yeni mantı dumplings, dried aubergine, double fermented yoghurt
courgette flower, kelle cheese, almonds, chili
snow peas, green apple, coriander
olive oil braised beetroot, sour cherries, beyaz cheese, hazelnuts
grilled aubergine, colston bassett, port, figs, smoked almonds
citrus salad, pomelo, grapefruit, orange, fennel, spicy sour cherry sorbet
kitel – bulghur patty, lentils, fresh herbs, yoghurt
sütlaç – warm rice pudding, quince, hazelnuts
crispy warm filo, pecan ice cream

£79 per person

vegan and pescatarian options are available

kindly asked to be ordered for the whole table and for each guest in the group

*we do not apply service charge
dishes contain gluten, nuts and dairy
content of the menus and dishes cannot be changed
menu items and prices are subject to change*