



**tasting menu** - £96 / person (served with açma bread and smoked butter)

**yeni mantı**, beef dumplings, double fermented yoghurt

**pastırma**, house cured spicy beef rib eye

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

**orkney scallops**, spicy almond muhammara, salty fingers, burnt butter

**olive oil braised beetroot**, sour cherries, labneh, hazelnuts

**gibraltar octopus**, tarama, fennel, watercress, colatura, grapefruit

**oak roasted salt marsh lamb cut of the day**, samphire, tamarind, chili

**sacarasi** - syrupy pecan filo, sahlelep ice cream *(to choose from)*

**sütlaç** – rice pudding, tonka, raspberries, hazelnuts, saffron candy floss *(to choose from)*

**tea & coffee**

**vegetarian tasting menu** - £96 / person (served with açma bread and smoked butter)

**yeni mantı**, dried aubergine dumplings, double fermented yoghurt

**snow peas**, green apple, chili, coriander

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

**vine leaves tempura**, chickpeas, chestnut mushrooms, pear, coriander, chili

**olive oil braised beetroot**, sour cherries, labneh, hazelnuts

**citrus salad**, fennel, spicy sour cherry sorbet

**fried kelle cheese**, yufka, walnuts, thyme honey

**sacarasi** - syrupy pecan filo, sahlelep ice cream *(to choose from)*

**sütlaç** – rice pudding, tonka, raspberries, hazelnuts, saffron candy floss *(to choose from)*

**tea & coffee**

***NO SERVICE CHARGE will be added to your bill.***