



group sharing menu – 10 course

(£69 per person)

tava bread, smoked butter, kalamata olives (v)
in-house cured beef pastırma
grilled aubergine, colston bassett stilton, port, figs, smoked almonds (v)
mantı dumplings, double fermented yoghurt, aubergine (v)
diver caught scottish scallops, almonds, chili, burnt butter
tenderstem broccoli , coriander, sesame, grapefruit, sivri biber (vv)
prawn and vine leaves tempura, tarama
citrus salad, pomelo, grapefruit, fennel, spicy sour cherry sorbet (vv)
oak roasted organic saltmarsh lamb shoulder, turkish borazan mushrooms
sütlaç – tonka flavoured rice pudding, saffron sugar floss, hazelnuts
kadayıf, pistachio ice cream, orange candy

group sharing menu – 7 course

(£59 per person)

tava bread, smoked butter, kalamata olives (v)
grilled aubergine, colston bassett stilton, port, figs, smoked almonds (v)
mantı dumplings, double fermented yoghurt, aubergine (v)
prawn and vine leaves tempura, tarama
citrus salad, pomelo, grapefruit, fennel, spicy sour cherry sorbet (vv)
oak roasted organic saltmarsh lamb shoulder, turkish borazan mushrooms
sütlaç – tonka flavoured rice pudding, saffron sugar floss, hazelnuts
kadayıf, pistachio ice cream, orange candy

group sharing lunch menu – 5 course

(£49 per person)

tava bread, smoked butter, kalamata olives (v)
grilled aubergine, colston bassett stilton, port, figs, smoked almonds (v)
mantı dumplings, double fermented yoghurt, aubergine (v)
prawn and vine leaves tempura, tarama
oak roasted organic saltmarsh lamb shoulder, turkish borazan mushrooms
sütlaç – tonka flavoured rice pudding, saffron sugar floss, hazelnuts