



## **chef's menu**

*daily changing, served only in the ground floor*

£59 per person

### **6 course**

yeni mantı dumplings, beef, double fermented yoghurt  
fried kelle cheese, yufka, almonds, thyme honey  
prawn and vine leaves tempura, tarama  
olive oil braised beetroot, sour cherries, cantabria anchovies, hazelnuts  
oak roasted organic welsh lamb cut of the day, cavolo nero, chili; **or**  
gibraltar octopus, walnuts, chili  
crispy warm filo, pecan ice cream

### **vegetarian 6 course**

yeni mantı dumplings, dried aubergine, double fermented yoghurt  
fried kelle cheese, yufka, almonds, thyme honey  
grilled aubergine, spicy maraş tarhana, cow's yoghurt  
olive oil braised beetroot, sour cherries, beyaz cheese, hazelnuts  
kitel – bulghur patty, lentils, fresh herbs  
crispy warm filo, pecan ice cream

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### **specials**

house made açma bread served with smoked butter.....£3.5  
pastırma – house cured rib eye beef.....£25  
irişkit – house fermented lamb, sour cherries, walnuts, kısır.....£21.5  
organic kalamata olives.....£5.5

*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  
sample menu; items and prices are subject to change*