



set menu of the day

£59 per person

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

6 course

yeni mantı dumplings, beef, double fermented yoghurt

açma bread, smoked butter

prawn and vine leaves tempura, tarama

olive oil braised beetroot, sour cherries, beyaz cheese, hazelnuts

bulghur fritters, fresh herbs, pomegranates

oak roasted organic salt marsh lamb cut of the day, cavolo nero, tamarind

kadayıf fritters, mastic ice cream, orange, thyme

vegetarian 6 course

yeni mantı dumplings, dried aubergine, double fermented yoghurt

açma bread, smoked butter

courgette flower, kelle cheese, almonds, chili

olive oil braised beetroot, sour cherries, beyaz cheese, hazelnuts

snow peas, green apple, coriander

kitel – bulghur patty, lentils, fresh herbs, sheep yoghurt

kadayıf fritters, mastic ice cream, orange, thyme

we do not apply service charge

*dishes contain gluten, nuts and dairy; please let us know of any allergies
kindly note content of the dishes and menus cannot be changed
menu items are daily and subject to change*