

Festive menu A

£75 per person (available from 20th Nov- 31st Dec lunch)

Crudités

raw vegetables, red pepper yoghurt (D)

Börek

filo wrapped feta cheese with carrots, courgette & walnuts (N/D/G)

Levrek

thinly sliced raw seabass with mustard, lemon & shaved radish (D/G/N)

Çtır Kalamar

simit coated baby squid, avocado Haydari and spicy red pepper dip (D/G)

Karpuz Peynir

burnt watermelon, sheep's cheese & tomato (D)

Acılı Kanat

Turkish chili grilled chicken wings with Marash pepper

Aged Kashar Cheese Pide from Black Sea

with slow cooked egg (D/G)

Cağ Kebap

lamb and Wagyu beef

150 Day Grain Fed Irish Rib-Eye

Turkish coffee & isot rub & crispy za'atar potatoes (D)

Whole Grilled Sea Bass

with a spiced herb rub, lemon dressing & Havuc salatası

Keşkek

barley risotto with pulled lamb & spices (G/D)

Turkish Spoon Salad

chopped vegetables in pomegranate dressing (N)

Hazelnut Baklava

whipped kaymak, caramelized milk sorbet, cinnamon (D/G/N)

Orange & Almond Revani

orange & almond cake with caramel, charred orange & fennel ice-cream (N/D)

For food allergies and intolerances please speak to a member of staff about your requirements.

Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. A – contains alcohol, D – contains dairy, G – contains gluten, N – contains nuts. Please note fish may contain bones. A discretionary service charge of 12.5% will be added to your bill. All prices are in GBP and include 20% VAT.