

TO PONDER 9

Isli Patlican
aubergine purée with walnuts,
crispy coated aubergine chips (N/G)

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

Çıtır Kalamar
simit coated baby squid,
avocado haydari (D/G)

COLD STARTERS

Cig Köfte 13
beef tartare with bulgar & baby gem (G)

Tuna 18
Yellowfin tuna, Antep pistachio
purée, puffed rice & Turkish chilli (N)

Levrek 15
thinly sliced raw seabass, mustard,
apple & shaved radish (N/D/G)

Fırın Pancar 13
roasted baby beetroot salad, goat's cheese & corn bread (N/D)

Karpuz Peynir 12
burnt watermelon, sheep's
cheese, tomato & pine nuts (N/D)

THE BREAD OVEN

Home made bread 6 (G)

Aged Kashar Cheese Pide (D/G)
with slow-cooked organic egg & white Alba truffle 45
with home-made spicy sucuk 19

Lahmacun 15
spicy lamb, vegetables and herbs (G)

HOT STARTERS

Lamb Mantı 17
tomato, roasted garlic yoghurt, thyme (D/G)

Umut's Bayıldı 12
grilled confit of aubergine, slow-cooked
onions, tomato sauce & goat's cheese (N/D)

Courgette Dolma 14
wild mushroom ragout, fennel & oregano (G/D)

Acılı Kanat 12
chilli grilled chicken wings with maresh pepper

Zeytinyağlı Ahtapot 19
marinated grilled octopus,
black eyed beans & apple vinaigrette

Grilled Black Cabbage Sarma 15
with a spiced lamb & rice, lamb consommé (D)

KEBAPS

Çağ Kebap 11 (D/G)
marinated chicken

Çağ Kebap 13 (D/G)
Wagyu beef & lamb

Yoğurtlu Kebap 27
lamb and Wagyu çağ kebab, tomato sauce
roasted garlic yoghurt & crispy croutons (D/G)

Adana Kebap 21
spicy minced lamb, burnt tomato (G)

Ali Nazik 22
adana kebab on smoked aubergine with roasted
garlic & yoghurt (D)

FROM THE GRILL

Lamb Cutlets 28
smoked aubergine, tomato, minted yoghurt (D)

Izgara Karides 26
grilled prawns with pickled fennel butter & shaved
fennel salad (D)

Whole Grilled Sea Bass 36 (for two)
spiced herb rub, lemon dressing & havuc salatasi (D)

150 Day Grain Fed Irish Rib-Eye 38
Turkish coffee & isot rub, crispy za'atar potatoes (D)

FROM THE OVEN

Butter Poached Lobster 42
with urfa biber, toasted simit & chilli oil (D/G)

Marinated Baby Chicken 25
with pastry wrapped pilav rice (G/N/D)

Keşkek 25
barley risotto with pulled lamb and spices (D/G)
add white Alba truffle 30

Güvec 20
clay pot baby vegetables, tomato and red pepper sauce

24 hour Slow Cooked Short Rib 38 (for two)
Turkish chilli BBQ glaze, spiced konya chick pea purée (D)

SIDES

Turkish Spoon Salad 7
chopped vegetables,
pomegranate dressing (N)

Fried Okra 7
with tomato
preserved lemon & herbs (D)

Quinoa Salad 9
quinoa with nuts,
grains & pomegranate dressing (N)

Kale 9
kale with Brussel sprout,
walnuts & feta (N/D/G)

Grilled Sweetcorn 6
with preserved lemon butter,
Turkish chilli flakes (D)

Wild Mushrooms 8
with truffle and fava beans (D)

Fire! 5
chilli sauce, Turkish chilli,
pepper, chopped chilli

Triple-Cooked Chips 7
with garlic, lemon & chilli

Pilaf Pistachio Rice 6
pistachio pilaf
with spinach & herbs (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.