

Festive menu B

£90 per person (available from 20th Nov- 31st Dec lunch)

Isli Patlican

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

Börek

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

Tuna

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

Fırın Pancar

roasted baby beetroot salad, goat's cheese & cornbread (N/D)

Mucver

courgette fritters with fennel Labneh (D)

Aged Kashar Cheese Pide from the Black Sea

slow cooked egg and truffle (D/G)

Selection of Cağ kebaps

Wagyu beef and lamb / marinated chicken (D/G)

Kale

Brussels sprouts salad with Tulum cheese and walnuts (G/N/D)

Whole Grilled Seabass

spiced herb rub, lemon dressing & havoc salatasi (D)

24 hour Slow Cooked Short Rib

Turkish chilli BBQ glaze, spiced konya chick pea purée (D)

Duck

pomegranate molasses, walnuts and cinnamon (N)

Turkish spoon salad

chopped vegetables, pomegranate dressing (N)

Hazelnut Baklava

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

Künefe

baked kadayif pastry, melted Majdule cheese, rose & orange blossom syrup, pistachio ice cream (D/N/G)

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.