



14 February

tasting menu

served for 2 people, £116 / person

a glass of louis roederer champagne

açma bread, smoked butter, spicy carrot, and cantabrian anchovies

yeni mantı, beef dumplings, double fermented yoghurt

fried kelle cheese, yufka, walnuts, thyme honey

grilled aubergine, colston bassett cheese, port, figs, smoked almonds

orkney scallops, spicy almond muhammara, salty fingers, burnt butter

oak roasted salt marsh lamb cut, samphire, tamarind, chili

sacarası - syrupy pecan filo, sahlep ice cream

sütlaç – rice pudding, tonka, raspberries, hazelnuts, saffron candy floss

vegetarian tasting menu

served for 2 people, £116 / person

a glass of louis roederer champagne

açma bread, smoked butter, and spicy carrot, kalamata olives

yeni mantı, dried aubergine dumplings, double fermented yoghurt

fried kelle cheese, yufka, walnuts, thyme honey

grilled aubergine, colston bassett cheese, port, figs, smoked almonds

vine leaves tempura, chickpeas, chestnut mushrooms, persimmon, coriander, chili

wild mushrooms, tarhana, garlic scrapes

sacarası - syrupy pecan filo, sahlep ice cream

sütlaç – rice pudding, tonka, raspberries, hazelnuts, saffron candy floss

NO SERVICE CHARGE will be added to your bill.

