



tasting menu - £96 / person (individually served with açma bread and smoked butter)

yeni mantı, beef dumplings, double fermented yoghurt (d) (g)
fried kelle cheese, yufka, walnuts, thyme honey (d) (g) (n)
watermelon and tomato salad, mint, spicy sour cherry sorbet (vv)
orkney scallops, spicy almond muhammara, salty fingers, burnt butter (d) (n)
gibraltar octopus, tarama, fennel, watercress, grapefruit (g) (d)
oak roasted organic lamb cut of the day, samphire, chili salsa (d)
one dessert to choose from below:
crispy kadayıf, custard, sahlepe ice cream, candied orange, pistachio (g) (n) (d)
house churned ice cream, smoked chocolate & dried fig (d) (n)
sütlaç – rice pudding, tonka, raspberries, saffron sugar floss (g) (n) (d)
tea & coffee

vegetarian tasting menu - £96 / person (individually served with açma bread and smoked butter)

yeni mantı, dried aubergine dumplings, double fermented yoghurt (d) (g)
fried kelle cheese, yufka, walnuts, thyme honey (g) (d) (n)
watermelon and tomato salad, mint, spicy sour cherry sorbet (vv)
vine leaves tempura, chickpeas, chestnut mushrooms, orange, coriander, chili (g) (vv)
petit violet artichoke, fresh fava beans, wakame (vv)
smoked aubergine, dried figs, colston bassett, smoked almonds, pul biber
one dessert to choose from below:
crispy kadayıf, custard, sahlepe ice cream, candied orange, pistachio (g) (n) (d)
house churned ice cream, smoked chocolate & dried fig (d) (n)
sütlaç – rice pudding, tonka, raspberries, saffron sugar floss (g) (n) (d)
tea & coffee

NO SERVICE CHARGE will be added to your bill.