

SET LUNCH

Çıtır Kalamar

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

Muhammara

roasted red pepper, tomato & walnut dip (N/G)

Islı Patlican

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

Cig Köfte

beef tartare with bulgar & baby gem (G)

Levrek

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

2 Cheese Pide from the Black Sea

slow cooked egg (D/G)

Grilled Sea Bream

spiced herb rub, lemon dressing & havuc salatası (D)

Adana Kebap

spicy minced lamb, burnt tomato (G)

Güvec

clay pot baby vegetables, tomato and red pepper sauce

Selection of Ice-Creams and Sorbets

Watermelon & Lion's Milk

watermelon and raki ice, mint granité, rose jelly, mint & atsina cress (A)

Fırın Sütlaç

traditional Anatolian rice pudding, raspberries, rose ice-cream & lokum (D)

2 courses 28.50

3 courses 34.50

4 courses 38.50

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.

A discretionary service charge of 12.5% will be added to your bill. All prices are in GBP and include 20% VAT.