

# Hayal Set Menu

65 per person

## Crudités

raw vegetables, red pepper yoghurt (D)

## Börek

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

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## Levrek

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

## Çıtır Kalamar

simit coated baby squid, avocado Haydari and spicy red pepper dip (D/G)

## Karpuz Peynir

burnt watermelon, sheep's cheese & tomato (D)

## Acılı Kanat

Turkish chili grilled chicken wings with Marash pepper

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## Aged Kashar Cheese Pide from Black Sea

with slow cooked egg (D/G)

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## 150 Day Grain Fed Irish Rib-Eye

Turkish coffee & isot rub & crispy za'atar potatoes (D)

## Whole Grilled Sea Bream

with a spiced herb rub, lemon dressing & Havuc salatasi

## Keşkek

barley risotto with pulled lamb & spices (G/D)

## Turkish Spoon Salad

chopped vegetables in pomegranate dressing (N)

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## Fırın Sütlaç

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

## Çikolatalı Türk Kahvesi

dark chocolate & salted caramel kibbeh, dark chocolate sorbet, Turkish coffee cream & cardamom (D/N)

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