

Lunch Set Menu

* available for groups 2-8 people

Two Courses - £25pp

Three Courses - £28pp

(£7 supplement to include glass of wine or non-alcoholic cocktail)

Sauvignon Blanc, Egeo, Kavaklidere 2020

Syrah, Egeo, Kavaklidere 2017

Majun - cucumber, honey, ginger, lime and apple juice

Meze

(choice of one)

Halloumi & Mixed Leaf Salad

fresh herbs dressing & corn bread croutons (D/G)

Antep Fıstıklı Rafık feta cheese, goat curd, pistachios & sourdough bread (D/N/G)

Icli Kofte lamb & bulgur wheat dumplings, walnut butter & yoghurt (D/N/G)

Börek filo wrapped feta, carrot, courgette & walnut (N/D/G)

Larger Plates

(choice of one)

Lamb Cutlets smoked aubergine, tomato & minted yogurt (D)

Mantarlı Keskek barley risotto, wild mushrooms, truffle and sage (D/G)

Grilled Seabass & Zeytinyağlı Pirasa antep pistachio crust,
baby leeks, carrots & rice (N)

Shish Tavuk Kebap yogurt & chilli marinated grilled chicken (D/G)

Desserts

(choice of one)

Hazelnut Baklava whipped kaymak, caramelised milk sorbet (D/G/N)

Firin Sutlac traditional Anatolian rice pudding, raspberries, rose ice cream (D)

Sekerleme Turkish Lokum

For food allergies 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, contains gluten, N - contains nuts, V- vegan. A discretionary service of 14% will be added to your bill. All prices are in GBP and include 20% VAT.