

GLUTEN FREE MENU

TO START WITH

Anatolian Fizz 17

gin, raspberry, lemon,
champagne

Ruya Negroni 16

gin, Turkish coffee,
Campari, vermouth

MEZE

COLD

Oysters tomato, preserved lemon & pomegranate 18

Lakerda salt cured tuna with compressed cucumber & bottarga 16

Halloumi & Mixed Leaf Salad fresh herbs dressing (D) 12

Turkish Spoon Salad chopped vegetables & pomegranate dressing (N) 12

Kale & Sprout feta, walnut with lemon garlic dressing (N/D) 12

Bal Kabağı pumpkin and orange puree, spiced pumpkin seeds, chestnut (D/N) 13

HOT

Zeytinyağı Ahtapot grilled octopus, black eyed beans, apple vinaigrette 17

Umut's Bayildi confit of aubergine, slow-cooked onions, tomato sauce & feta (D/N) 16

Shish Tavuk Kebap yoghurt & chilli marinated grilled chicken (D) 22

Adana Kebap hand-cut lamb & burnt tomato (D) 25

LARGER PLATES

Rib-Eye Steak Turkish Coffee & Isot 36 days dry aged rib-eye (D) 35

Izgara Karides prawn with pickled fennel butter (D) 26

Lamb Cutlets smoked aubergine, tomato & minted yoghurt (D) 30

Grilled Seabass & Zeytinyagli Pirasa Antep pistachio crust, baby leeks, carrots & rice (N) 27

24 hours Slow Cooked Short Rib spiced Konya chickpea puree (D) 36

Whole Dover Sole za'atar butter and samphire (D/G) 16oz 40

Tomahawk green ezme & truffled wild mushroom 160

TO ADD

Pistachio Rice pistachio pilaf, spinach & herbs (N) 9

Roasted Cauliflower pickled cauliflower couscous,
smoked aubergine puree & crispy onion (N/D) 9

Fire! harissa, Turkish chilli pepper & chopped chilli 5

Triple-Cooked Chips

garlic & chilli 7 truffle & Parmesan (D) 8