

## SET LUNCH

**\*available Monday - Friday**

### Çıtır Kalamar

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

### Börek

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

### Islı Patlican

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

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### Cig Köfte

beef tartare with bulgar & baby gem (G)

### Levrek

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

### Aged Kashar Cheese Pide from the Black Sea

slow cooked egg (D/G)

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### Grilled Sea Bass

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

### Adana Kebap

spicy minced lamb, burnt tomato (G)

### Güvec

clay pot baby vegetables, tomato and red pepper sauce

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### Selection of Ice-Creams and Sorbets

#### Orange & Almond Revani

orange & almond cake with orange caramel, charred orange & fennel ice cream, fresh fennel & herbs (N/D)

#### 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.