

Fistik Set Menu

85 per person

Börek

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

Çıtır Kalamar

simit coated baby squid, avocado hadari, spicy tomato dip (D/N)

Levrek

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

Fırın Pancar

roasted baby beetroot, goats cheese & cornbread (D/N/G)

Zeytinyağlı Ahtapot

marinated grilled octopus, black eyed beans & apple vinaigrette

Lahmacun

spicy lamb, vegetables & herbs (G)

Cağ Kebap

lamb and Wagyu beef

150 Day Grain Fed Irish Rib-Eye

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

Lamb Cutlets

smoked aubergine, tomato & minted yoghurt (D)

Izgara Karides

grilled prawns with pickled fennel butter,
shaved fennel salad (D)

Pistachio Pilaf

with spinach & herbs (D/N)

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)

Künefe

baked kadayif pastry, melted Majdule cheese, rose & orange blossom syrup,
pistachio ice-cream (D/N/G)

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.