



TO PONDER 9

Aubergine Purée

walnuts & crispy aubergine chips (N/G)

Börek

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

Tarhana Crisp

vegetable & yoghurt crisps, Turkish chili (G/D)

Baby Squid

simit crust, avocado haydari (D/G)

COLD STARTERS

Sea Bass 15

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

Beef Tartare 13

in crunchy gem lettuce, bulgur wheat (G)

Yellowfin Tuna 18

Antep pistachio purée, puffed rice & Turkish chilli (N)

SALADS

Burnt Watermelon 12

sheep's cheese, tomato & pine nuts (N/D)

Kale & Feta 9

Brussels sprouts & walnuts (N/D/G)

Roasted Baby Beetroot 13

goat's cheese & corn bread (N/D)

Turkish Spoon Salad 9

chopped vegetables & pomegranate dressing (N)

Halloumi & Cucumber Salad 12

fresh herbs, yoghurt dressing, corn bread croûtons (D/G)

Quinoa 9

with nuts, grains & pomegranate dressing (N)

THE BREAD OVEN

Lahmacun 16

spicy lamb, vegetables & herbs (G)

Aged Kaşar Cheese Pide (D/G)

with slow-cooked organic egg 15
kale, confit fennel, preserved lemon & feta cheese 18

HOT STARTERS

Courgette Dolma 15

wild mushroom ragout, fennel & oregano (G/D)

Grilled Octopus 22

black eyed beans & apple vinaigrette

Yerelmasi Corbasi 12

Jerusalem artichoke soup with eggplant puree (D/N)

FRESH FISH - GRILLED & OVEN BAKED

Grilled Tiger Prawns 28

fennel butter & shaved fennel salad (D)

Baked Sea Bass Fillet 28

with a sucuk crust & zeytinyalgi pirasa (G/D)

Whole Sea Bream (for 2) 39

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

VEGETABLES

Güvec 20

clay pot baby vegetables, tomato & red pepper sauce

Umut's Bayıldı 14

grilled confit of aubergine, slow-cooked onions, tomato sauce & goat's cheese (N/D)

MEAT - GRILLED & OVEN BAKED

Lamb Cutlets 30

smoked aubergine, tomato & minted yoghurt (D)

Marinated Baby Chicken 25

with pastry wrapped pilav rice (G/N/D)

Rib-Eye Steak With Turkish Coffee & Isot (D)

150 day grain fed rib eye 42

Wagyu rib-eye grade 3-5 55

SIDES

Grilled Sweetcorn 8

with preserved lemon butter & Turkish chilli flakes (D)

Wild Mushrooms 9

with truffle & fava beans (D)

Triple-Cooked Chips 8

with garlic, lemon & chilli

Fried Okra 9

with tomato, preserved lemon & herbs (D)

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.