



Hayal Set Menu

65 per person

Isli Patlican

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

Börek

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

Levrek

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

Çıtır Kalamar

simit coated baby squid, avocado Haydari (D/G)

Karpuz Peynir

burnt watermelon, sheeps cheese & tomato (N/D)

Acılı Kanat

chili grilled chicken wings with marash pepper

Aged Kashar Cheese Pide from Black Sea

with slow-cooked organic egg (D/G)

150 Day Grain Fed Irish Rib-Eye

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

Whole Grilled Sea Bream

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

Keşkek

barley risotto with pulled lamb & spices (D/G)

Turkish Spoon Salad

chopped vegetables & pomegranate dressing (N)

Fırın Sütlaç

traditional Anatolian rice pudding, raspberries, rose ice-cream
& lokum (D)

Hazelnut Baklava

whipped kaymak, caramelized milk sorbet & cinnamon (D/G/N)

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