



Festive Menu

£85 per person

Crudités

raw vegetables, red pepper yoghurt (D)

Isli Patlican

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

Börek

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

Turkish Cured Salmon

Cacik, Apple and fennel salad

Karpuz Peynir

burnt watermelon, sheep cheese and tomato (D)

Aged Kashar Cheese Pide

from Black Sea with slow cooked organic egg (D/G)

Shish Tavuk

yoghurt and chili marinated grilled turkey

150 Day Grain Fed Irish Rib-Eye

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

Baked Seabass Fillet

with a sucuk crust and zeytinyagli pirsas

Keşkek

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

Turkish Spoon Salad

chopped vegetables in pomegranate dressing (N)

Hazelnut Baklava

hipped kaymak, caramelized mill sorbet, cinnamon (N/D/G)

Blood Orange & Almond Revani

orange and almond cake with caramel, charred orange and fennel ice-cream (N/D)

(subject to availability)

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.