



Deluxe Festive Menu

£95 per person

Peynir Ezmesi

char grilled red peppers and feta with tarhana chips (D/G)

Çıtır Kalamar

simit coated baby squid, avocado Haydari and spicy red pepper dip
(D/G)

Marinated and Grilled Quail

barley, courgette and aubergine salad

Fırın Pancar

roasted baby beetroot salad, goat's cheese and cornbread (N/D)

Cig Köfté

beef tartare with bulgur and baby gem (G)

Mucver

courgette fritters with fennel Labneh (D)

Aged Kasar Cheese Pide

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

Cağ Kebap

wagyu beef and lamb (D/G)

Kale and Brussels Sprouts Salad

with feta cheese and walnuts (N/D/G)

Halibut

Za'atar butter

Lamb Shank Clay Pot

with red onions and home made red pepper paste

Turkey

roast turkey, walnuts and cinnamon (N)

Turkish Spoon Salad

chopped vegetables, pomegranate dressing (N)

Hazelnut Baklava

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

Künefe

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

Blood Orange and 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.