



Hayal Set Menu

£65 per person

Islı Patlican

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

Çıtır Kalamar

simit coated baby squid, avocado haydari (D/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)

Karpuz Peynir

compressed watermelon, sheep cheese & tomato (N/D)

Cağ Kebap

marinated chicken (D/G)

Aged Kasar Cheese Pide from Black Sea

with slow-cooked organic egg (D/G)

Lamb Shank Clay Pot

lamb shank with baby onions, red pepper paste

Sea Bream Fillet

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

Mantarlı Keşkek

barley risotto with wild mushrooms, truffle & sage (D/G)

Turkish Spoon Salad

chopped vegetables & pomegranate dressing (N)

Orange & Almond Revani

**orange & almond cake with caramel-orange compote,
charred orange ice cream**

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