



## ANATOLIAN BRUNCH

<p><b>Shaksuka</b> 15 slow-cooked eggs with roasted peppers, tomato &amp; onion (G)</p>	<p><b>Menemen</b> 12 scrambled eggs with onion, peppers &amp; tomato (D/G)</p>	<p><b>Sahanda Yumurta</b> 12 fried eggs with homemade sucuk (G)</p>
<p><b>Kavurma</b> 18 pulled 24 hours slow cooked short rib, leek &amp; pumpkin hash, duck egg (D)</p>	<p><b>Gozleme</b> 15 spinach &amp; kale with feta cheese (D/G)</p>	<p><b>Kuymak</b> 18 wild mushrooms, truffle &amp; corn bread croûtons (D/G)</p>
<p><b>Lamb Shank Clay Pot</b> 35 lamb shank with baby onions, red pepper paste</p>	<p><b>Dover Sole</b> 56 za'atar butter (D)</p>	<p><b>Sea Bream Fillet</b> 24 spiced herb rub, lemon dressing, havuc salatasi (D)</p>

### COLD STARTERS

- Karpuz Peynir** 12  
compressed watermelon, sheep cheese, tomato & pine nuts (N/D)
- Levrek** 15  
raw, thinly sliced, mustard, apple & radish shavings (N/D/G)
- Firin Pancar** 13  
roasted baby beetroot salad, goats cheese & corn bread (N/D/G)
- Çiğ Köfte** 14  
beef tartare with bulgur & baby gem (G)
- Halloumi & Mixed Leaf Salad** 14  
fresh herbs, yoghurt dressing, corn bread croûtons (D/G)
- Lakerda** 18  
yellowfin cured tuna with compressed cucumber, tarama & botarga (G)

### THE BREAD OVEN

- Lahmacun** 18  
spicy lamb, vegetables & herbs (G)
- Lahmacun Söğürme** 15  
smoked aubergine, vegetables & roasted garlic (G)
- Aged Kaşar Cheese Pide** 16  
slow-cooked organic egg (D/G)
- Sucuk Pide** 19  
home-made spicy sucuk (D/G)

### HOT STARTERS

- Umut's Bayıldı** 14  
confit of aubergine, slow-cooked onions, tomato sauce & feta (N/D)
- Ezogelin Corbasi** 12  
red lentils soup with minted chili butter (D/N)
- Courgette Dolma** 15  
wild mushroom ragout, fennel & oregano (G/D)
- Lamb Manti** 19  
tomato, roasted garlic yoghurt & thyme (D/G)
- Çıtır Kalamar** 12  
simit crust & avocado haydari (G/D)
- Börek** 12  
filo wrapped feta cheese with carrots, courgettes & walnuts (N/D/G)

### KEBAPS

- Shish Tavuk** 22  
yoghurt & chili marinated grilled chicken (D/G)
- Yoğurtlu Kebap** 29  
wagyu & lamb çağ kebab, tomato sauce roasted garlic yoghurt & crispy croûtons (D/G)
- Çağ Kebap** 15  
marinated chicken (D/G)
- Çağ Kebap** 18  
wagyu beef & lamb (D/G)
- Adana Kebap** 25  
spicy minced lamb & burnt tomato (D/G)
- Ali Nazik** 26  
adana kebab on smoked aubergine with roasted garlic & yoghurt (D)

### MAINS

- Lamb Cutlets** 30  
smoked aubergine, tomato & minted yoghurt (D)
- Güvec** 20  
clay pot of baby vegetables, tomato & red pepper sauce
- Baby Chicken** 25  
Circassian sauce & paprika butter (N/D/G)
- Keşkek** 26  
barley risotto with pulled lamb & spices (G/D)
- Izgara Karides** 28  
grilled tiger prawns with pickled fennel butter & shaved fennel salad (D)
- Baked Sea Bass Fillet** 28  
with a sucuk crust & zeytinyagli pirasa (G/D)
- Rib-Eye Steak, Turkish Coffee & Isot** (D/G)  
Lake District 36 day dry aged rib eye 42  
Jack's Creek wagyu rib-eye grade 6-7 75
- Mantarli Keşkek** 28  
barley risotto with wild mushrooms, truffle & sage (D/G)

### SIDES

- Izgara Brokoli** 9  
grilled broccoli with Antep pistachio butter (N/D)
- Pistachio Rice** 9  
pistachio pilaf with spinach & herbs (N/G)
- Triple-Cooked Chips** (G/D)  
with garlic, lemon & chili 9  
or truffle and parmesan 15
- Turkish Spoon Salad** 11  
chopped vegetables & pomegranate dressing (N)
- Fried Okra** 9  
with tomato, preserved lemon & herbs
- Wild Mushrooms** 9  
with truffle & fava beans (D)
- Quinoa** 9  
nuts, grains & lemon dressing (N)
- Kale & Sprouts** 9  
feta & walnuts (N/D/G)

**Fire!** 5  
house selection of chili sauce  
Turkish chili pepper & chopped chili

**Black Truffle** 12  
Shaved black truffle (3 grams)