

TO PONDER

Crudités 7.50
raw vegetables,
red pepper yoghurt (D)

Çıtır Kalamar 9.50
simit coated baby squid,
avocado haydari (D/G)

Börek 7.50
filo wrapped feta cheese with
carrots, courgette & walnuts (N/D/G)

Muhammara 7.50
roasted red pepper,
tomato & walnut dip (N/G)

Isli Patlican 7.50
aubergine purée with walnuts,
crispy coated aubergine chips (N/G)

COLD STARTERS

Cig Köfte 13.00
beef tartare with bulgar & baby gem (G)

Lakerda 15.00
salt-cured bonito,
compressed cucumber & tarama (G)

Levrek 15.00
thinly sliced raw seabass, mustard,
apple & shaved radish (N/D/G)

Freshly Shucked Jersey Oysters 19.50
with tomato, preserved lemon & pomegranate

Fırın Pancar 13.00
roasted baby beetroot salad, goat's cheese & corn bread (N/D)

Karpuz Peynir 12.00
burnt watermelon, sheep's cheese,
tomato & pine nuts (N/D)

HOT STARTERS

Grilled Black Cabbage Sarma 15.00
with a spiced lamb & rice, lamb consommé (D)

Zeytinyağlı Ahtapot 19.00
marinated grilled octopus,
black eyed beans & apple vinaigrette

Lamb Mantı 16.50
tomato, roasted garlic yoghurt, thyme (D/G)

Umut's Bayıldı 12.00
grilled confit of aubergine, slow-cooked onions,
tomato sauce & goat's cheese (N/D)

Terbiyeli Bildircin 17.50
raki, fennel and fig marinated quail with
quinoa salad, nuts and grains (A/N)

Kaz Ciğeri 18.50
seared spiced duck liver,
pickled Turkish cherries, simit (G)

Acılı Kanat 12.00
chilli grilled chicken wings with maresh pepper

THE BREAD OVEN

Lahmacun 15.00
spicy lamb, vegetables and herbs (G)

**Aged Kashar Cheese Pide
from the Black Sea 15.00**
slow-cooked organic egg (D/G)

Gözleme 13.00
spinach & kale with Tulum cheese (G/D)

Home made bread 5.50 (G)

KEBAPS

Çağ Kebap (D/G)
marinated chicken 11.00
Wagyu beef & lamb 13.00

Yoğurtlu Kebap 27.00
lamb and Wagyu çağ kebab, tomato sauce roasted garlic
yoghurt & crispy croutons (D/G)

Adana Kebap 19.50
spicy minced lamb, burnt tomato (G)

FROM THE GRILL

Lamb Cutlets 28.00
smoked aubergine, tomato, minted yoghurt (D)

Izgara Karides 24.00
grilled prawns with pickled fennel butter,
shaved fennel salad (D)

Whole Grilled Sea Bream 30.00
spiced herb rub,
lemon dressing & havuc salatasi (D)
(for two)

Monkfish Buğlama 30.00
marinated monkfish with baby vegetables,
spicy saffron & tomato broth

150 Day Grain Fed Irish Rib-Eye 32.50
Turkish coffee & isot rub, crispy za'atar potatoes (D)

Ali Nazik 20.50
adana kebab on smoked aubergine with roasted
garlic & yoghurt (D/G)

FROM THE OVEN

Butter Poached Lobster 42.00
with urfa biber,
toasted simit & chilli oil (D/G)

Marinated Baby Chicken 23.00
with pastry wrapped pilav rice (G/N/D)

Keşkek 25.00
barley risotto with pulled lamb
and spices (D/G)

Güvec 19.50
clay pot baby vegetables, tomato and red pepper
sauce

24 hour Slow Cooked Short Rib 35.00
Turkish chilli BBQ glaze, spiced konya
chick pea purée (D)

Marinated Veal Chop 35.00
with Turkish tea butter, kumpir potatoes (D/G)

SALADS

Turkish Spoon Salad 7.00
chopped vegetables,
pomegranate dressing (N)

Confit of Baby Artichoke 12.00
warm salad with pine nuts & pomegranate (N)

Mixed Leaf Salad 9.00
green olives, avocado, radish & herbs (G)

SIDES

Triple-Cooked Chips 6.50
with garlic, lemon & chilli

Wild Mushrooms 8.00
with truffle and
fava beans (D)

Grilled Sweetcorn 6.00
with preserved lemon butter,
Turkish chilli flakes (D)

Fried Okra 6.50
with tomato
preserved lemon & herbs (D)

Pilaf Pistachio Rice 5.50
pistachio pilaf with spinach &
herbs (N/D)

Fire! - chilli sauce, Turkish chilli, pepper, chopped chilli 5.00

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.