

VEGETARIAN MENU

Crudités 7.50

raw vegetables,
red pepper yoghurt (D)

Quinoa Salad 9.00

quinoa with nuts, grains &
pomegranate dressing (N)

Börek 7.50

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

Isli Patlican 7.50

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

Umut's Bayıldı 12.00

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

Goats cheese & Mint Manti 16.50

with tomato & yoghurt (D/G)

Gözleme 13.00

crispy yufka dough, pousse spinach
and swiss chard, Tulum cheese (D/G)

Aged Kashar Cheese Pide from the Black Sea 15.00

slow-cooked egg (D/G)

Fırın Pancar 13.00

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

Kale 8.50

kale with Brussel sprout, walnuts &
feta (N/D/G)

Turkish Spoon Salad 7.00

chopped vegetables,
pomegranate dressing (N)

Mixed Leaf Salad 9.00

green olives, avocado,
radish & herbs (G)

Kuymak 26.00

soft cheese polenta,
wild mushroom & truffle
butter (G/D)

Güveç 19.50

clay pot baby vegetables,
tomato and red pepper sauce

Courgette Dolma 13.50

wild mushroom ragout, fennel
& oregano (G/D)

SIDES

Grilled Sweetcorn 6.00

with preserved lemon butter,
Turkish chilli flakes (D)

Wild Mushrooms 8.00

with truffle and fava
beans (D)

Fried Okra 6.50

with tomato
preserved lemon & herbs (D)

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

Triple-Cooked Chips 6.50

with garlic, lemon & chilli

Pistachio Pilaf Rice 5.50

pistachio pilaf with spinach & herbs (N/D)

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.