

## Festive menu A

£75 per person (available from 20<sup>th</sup> Nov- 31<sup>st</sup> Dec lunch)

### Crudités

raw vegetables, red pepper yoghurt (D)

### Börek

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

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### Levrek

thinly sliced raw seabass with mustard, lemon & shaved radish (D/G/N)

### Çıtır Kalamar

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

### Karpuz Peynir

burnt watermelon, sheep's cheese & tomato (D)

### Acılı Kanat

Turkish chili grilled chicken wings with Marash pepper

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### Aged Kashar Cheese Pide from Black Sea

with slow cooked egg (D/G)

### Cağ Kebab

lamb and Wagyu beef

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### 150 Day Grain Fed Irish Rib-Eye

Turkish coffee & isot rub & crispy za'atar potatoes (D)

### Whole Grilled Sea Bass

with a spiced herb rub, lemon dressing & Havuc salatası

### Keşkek

barley risotto with pulled lamb & spices (G/D)

### Turkish Spoon Salad

chopped vegetables in pomegranate dressing (N)

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### Hazelnut Baklava

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

### Blood Orange & Almond Revani

orange & almond cake with caramel, charred orange & fennel ice-cream (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.