

## Festive menu B

£90 per person (available from 20<sup>th</sup> Nov- 31<sup>st</sup> Dec lunch)

### Isli Patlican

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

### Börek

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

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### Tuna

Yellowfin tuna, Antep pistachio purée, puffed rice & Turkish chilli (N)

### Fırın Pancar

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

### Mucver

courgette fritters with fennel Labneh (D)

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### Aged Kashar Cheese Pide from the Black Sea

slow cooked egg and truffle (D/G)

### Selection of Cağ kebaps

Wagyu beef and lamb / marinated chicken (D/G)

### Kale

Brussels sprouts salad with Tulum cheese and walnuts (G/N/D)

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### Whole Grilled Seabass

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

### 24 hour Slow Cooked Short Rib

Turkish chilli BBQ glaze, spiced konya chick pea purée (D)

### Duck

pomegranate molasses, walnuts and cinnamon (N)

### Turkish spoon salad

chopped vegetables, pomegranate dressing (N)

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### Hazelnut Baklava

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

### Künefe

baked kadayif pastry, melted Majdule cheese, rose & orange blossom syrup, pistachio ice cream (D/N/G)

### 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.