

GLUTEN FREE MENU

Grilled Black Cabbage Sarma 15
with a spiced lamb & rice, lamb consommé (D)

Lamb Manti 17
tomato, roasted garlic yoghurt, thyme (D)

Acılı Kanat 12
chilli grilled chicken wings with Marash pepper

Courgette Dolma 14
wild mushroom ragout, fennel & oregano (D)

Tuna 18
Yellowfin tuna, Antep pistachio purée puffed rice &
Turkish chilli (N)

Karpuz Peynir 12
burnt watermelon, sheep's cheese, tomato & pine nuts (N/D)

Zeytinyağlı Ahtapot 19
marinated grilled octopus,
black eyed beans & apple vinaigrette

Lamb Cutlets 28
smoked aubergine, tomato,
minted yoghurt (D)

Güvec 20
clay pot baby vegetables, tomato and red pepper sauce

Whole Grilled Sea Bass 36
spiced herb rub, lemon dressing & havuc salatası (D)

24 hour Slow Cooked Short Rib 38
Turkish chilli BBQ glaze, spiced konya chick pea purée (D)

150 Day Grain Fed Irish Rib-Eye 38
Turkish coffee & isot rub, crispy za'atar potatoes (D)

Turkish Spoon Salad 7
chopped vegetables, pomegranate dressing (N)

Kale 9
kale with Brussels sprout, walnuts & feta (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.