

Hayal Set Menu

65 per person

Islı Parlican

raw vegetables, red pepper yoghurt (D)

Börek

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

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

Aged Kashar Cheese Pide from Black Sea

with slow cooked egg (D/G)

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)

Fırın Sütlaç

traditional Anatolian rice pudding, raspberries, rose ice-cream & lokum (D)

Çikolatalı Türk Kahvesi

dark chocolate & salted caramel kibbeh, dark chocolate sorbet, Turkish
coffee cream & cardamom (D/N)

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