

## TO PONDER 9

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

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

**Çıtır Kalamar**  
simit coated baby squid,  
avocado haydari (D/G)

## COLD STARTERS

**Cig Köfte 13**  
beef tartare with bulgar & baby gem (G)

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

**Levrek 15**  
thinly sliced raw seabass, mustard,  
apple & shaved radish (N/D/G)

**Fırın Pancar 13**  
roasted baby beetroot salad, goat's cheese & corn bread (N/D)

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

## THE BREAD OVEN

Home made bread 6 (G)

**Aged Kashar Cheese Pide (D/G)**  
with slow-cooked organic egg & black Perigord truffle 36  
with home-made spicy sucuk 19

**Lahmacun 15**  
spicy lamb, vegetables and herbs (G)

## HOT STARTERS

**Lamb Mantı 17**  
tomato, roasted garlic yoghurt, thyme (D/G)

**Umut's Bayıldı 12**  
grilled confit of aubergine, slow-cooked  
onions, tomato sauce & goat's cheese (N/D)

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

**Acılı Kanat 12**  
chilli grilled chicken wings with marash pepper

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

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

## KEBAPS

**Çağ Kebap 11 (D/G)**  
marinated chicken

**Çağ Kebap 13 (D/G)**  
Wagyu beef & lamb

**Yoğurtlu Kebap 27**  
lamb and Wagyu çağ kebab, tomato sauce  
roasted garlic yoghurt & crispy croutons (D/G)

**Adana Kebap 21**  
spicy minced lamb, burnt tomato (G)

**Ali Nazik 22**  
adana kebab on smoked aubergine with roasted  
garlic & yoghurt (D)

## FROM THE GRILL

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

**Izgara Karides 26**  
grilled prawns with pickled fennel butter & shaved  
fennel salad (D)

**Whole Grilled Sea Bass 36 (for two)**  
spiced herb rub, lemon dressing & havuc salatasi (D)

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

## FROM THE OVEN

**Butter Poached Lobster 42**  
with urfa biber, toasted simit & chilli oil (D/G)

**Marinated Baby Chicken 25**  
with pastry wrapped pilav rice (G/N/D)

**Keşkek 25**  
barley risotto with pulled lamb and spices (D/G)  
add black Perigord truffle 46

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

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

## SIDES

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

**Fried Okra 7**  
with tomato  
preserved lemon & herbs (D)

**Quinoa Salad 9**  
quinoa with nuts,  
grains & pomegranate dressing (N)

**Kale 9**  
kale with Brussel sprout,  
walnuts & feta (N/D/G)

**Grilled Sweetcorn 6**  
with preserved lemon butter,  
Turkish chilli flakes (D)

**Wild Mushrooms 8**  
with truffle and fava beans (D)

**Fire! 5**  
chilli sauce, Turkish chilli,  
pepper, chopped chilli

**Triple-Cooked Chips 7**  
with garlic, lemon & chilli

**Pilaf Pistachio Rice 6**  
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.