

VEGETARIAN MENU

Börek 9

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

Islı Patlican 9

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

Umut's Bayildi 12

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

Karpuz Peynir 12

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

Firin Pancar 13

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

Goats cheese & Mint Manti 17

with tomato & yoghurt (D/G)

Turkish spoon salad 7

chopped vegetables, pomegranate dressing (N)

Kale 9

kale with brussel sprout, walnuts & feta (N/D/G)

Aged Kashar Cheese Pide 36

with slow-cooked egg & black Perigold truffle (D/G)

Güveç 20

clay pot baby vegetables, tomato and red pepper sauce

Courgette dolma 14

with mushrooms ragout, fennel & oregano (G/D)

Quinoa salad 9

quinoa with nuts, grains & pomegranate dressing (N)

SIDES

Wild Mushrooms 8

with truffle and fava beans (D)

Grilled Sweetcorn 6

with preserved lemon butter, Turkish chilli flakes (D)

Fried Okra 7

with tomato preserved lemon & herbs (D)

Triple-cooked chips 7

with garlic, lemon & chili

Pistachio Pilaf Rice 6

pistachio pilaf with spinach & herbs (N/D)

Fire! 5

chilli sauce, Turkish chilli pepper, chopped chilli

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.