

TO START

Anatolian Fizz 18	Constantinople 16	Ruya Negroni 16
gin, raspberry, lemon, champagne	truffle distilled Roku gin, saffron, lemon, black pepper, Parmesan	gin, Turkish coffee, Campari, vermouth

MEZE

COLD

İsli Patlican	aubergine & walnut puree, crispy coated aubergine chips (G/N)	12
Somon	sumac cured salmon, pink peppercorn, dill yoghurt, pickled cucumber (D)	16
Halloumi & Mixed Leaf Salad	fresh herbs, yoghurt dressing & corn bread croutons (D/G)	15
6 Oysters	tomato,preserve lemon & pomegranate	20
Turkish Spoon Salad	chopped vegetables, pistachio & pomegranate dressing (N)	13
Bal Kabagi	pumpkin and orange puree, spiced pumpkin seeds, chestnut (D/N)	14
Antep Fıstıklı Rafik	feta cheese, goat curd, pistachio & sourdough bread (D/N/G)	13
Kale & Sprout Salad	walnuts, feta cheese & lemon dressing (D/N/G)	13

HOT

Courgette Dolma	wild mushroom ragout, fennel & oregano (D/G)	15
İçli Köfte	lamb & bulgur wheat dumplings, walnut butter & yoghurt (D/N/G)	18
Çıtır Kalamar	simit coated baby squid, avocado haydari, tomato sauce (D/G)	14
Şiş Tavuk Kebap	yoghurt & chilli marinated grilled chicken thigh (D/G)	24
Umut’s Bayildi	confit of aubergine, slow-cooked onions, tomato sauce, feta & pine nuts (G/N/D)	16
Börek	filo wrapped feta, carrot, courgette & walnut (D/N/G)	14
Adana Kebap	hand-cut lamb & charred tomato (D/G)	27
Fırınlanmış Kemik İliği	roasted bone marrow with slow cooked beef & hummus (G)	16

BREAD OVEN

Lahmacun	spicy lamb, vegetables & herbs (G)	20
Aged Kaşar Cheese Pide	slow-cooked organic egg (D/G)	18
Spinach Pide	spinach, Ezine white cheese & herbs (D/G)	19
Truffle Cheese Pide	truffle butter, slow-cooked organic egg (D/G)	22
Sucuk Pide	home-made spicy sucuk (D/G)	20
Fresh House Breads		
Pide (G)	7	
Simit (D/G)	7	

LARGER PLATES

36 Days Dry-Aged Rib-Eye Steak	Turkish coffee & Isot rub, crispy za’atar potatoes (D/G)	40
Izgara Karides	prawn with pickled fennel butter (D)	28
Lamb Cutlets	smoked aubergine, tomato & minted yoghurt (D)	36
Grilled Seabass & Zeytinyağlı Pirasa	Antep pistachio crust, baby leeks, carrots & rice (N)	30
24 hours Slow Cooked Short Rib	Turkish chili BBQ glaze & spiced Konya chickpea puree (D/G)	40
Whole Baby Chicken	smoked paprika walnut sauce & chilli butter (G/D/N)	29
Mantarlı Keşkek	barley risotto, wild mushrooms, truffle & sage (D/G)	28

TO ADD

Pistachio Rice	pistachio pilaf, spinach & herbs (N/G)	9
Izgara brokoli	grilled tenderstem broccoli, hazelnut puree & sucuk vinaigrette (D/N)	9
Fire!	harissa, pul biber & chopped chilli	7
Triple-Cooked Chips	(G/D)	
garlic & chilli	7	
truffle & Parmesan	8	

For food allergies 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 of 14% will be added to your bill. All prices are in GBP and include 20% VAT.