

## GLUTEN FREE MENU

### TO START WITH

#### **Anatolian Fizz** 18

gin, raspberry, lemon,  
champagne

#### **Constantinople** 16

Truffle Distilled Roku Gin,  
Saffron, Lemon, Black Pepper,  
Parmesan

### MEZE

### COLD

**Somon** sumac cured salmon, pink peppercorn, dill, yoghurt, pickled cucumber (D) 16

**Halloumi & Mixed Leaf Salad** fresh herbs, yoghurt dressing & corn bread croutons (D) 15

**Turkish Spoon Salad** chopped vegetables, pistachio & pomegranate dressing (N) 13

**6 Oysters** tomato, preserve lemon & pomegranate 20

**Bal Kabagi** pumpkin and orange puree, spiced pumpkin seeds, chestnut (D/N) 14

### HOT

**Umut's Bayildi** confit of aubergine, slow-cooked onions, tomato sauce,  
feta & pine nuts (D/N) 16

**Şiş Tavuk Kebap** yoghurt & chilli marinated grilled chicken thigh (D) 24

**Adana Kebap** hand-cut lamb & burnt tomato (D) 27

### 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 & Zeytinyagli Pirasa** Antep pistachio crust, baby leeks,  
carrots & rice (N) 30

**24 hours Slow Cooked Short Rib** spiced Konya chickpea puree (D) 40

**Whole Poussin** smoked paprika & chilli butter (D/N) 29

### TO ADD

**Pistachio Rice** pistachio pilaf, spinach & herbs (N) 9

**Izgara brokoli** grilled tenderstem broccoli, hazelnut puree & sucuk vinaigrette (D/N) 9

**Fire!** harissa, pul biber & chopped chilli 7

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, V- vegan.

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.