Anatolian Experience £85pp

Add Turkish wine paring for £35pp

Isli Patlican

aubergine puree with walnut, crispy coated aubergine chips (N/G)

Börek

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

İçli Köfte

lamb & bulgur wheat dumpling, walnut butter & yoghurt (D/N/G)

Levrek

thinly sliced raw seabass, walnut, apple & mustard dressing (D/N/G)

Two-Cheese Pide from the Black Sea

slow cooked organic egg (D/G)

Adana Kebap

hand-cut lamb & burnt tomato (G)

Mantarlı Keşkek

barley risotto, wild mushrooms, truffle & sage (D/G)

Izgara Levrek & Zeytinyağlı Pırasa

seabass, Antep pistachio crust, baby leeks, carrots & rice (N)

Kazandibi

caramelized milk pudding, nuts & berries, cinnamon ice cream (D/N)

Pistachio Baklava

whipped kaymak, yogurt sorbet(D/N/G)

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.