

## An Anatolian dream from the heart of Turkey

### ANATOLIAN EXPERIENCE £85 per person. Add Wine Pairing for £35 per person.

A specially curated chef's Anatolian dinner experience. Available to parties of 2 to 4 guests, and for the entire table (sharing menu).

#### TO START

**Anatolian Fizz 18**  
gin, raspberry, lemon, Champagne

**Scarlet Martini 13**  
Broken Clock vodka, strawberry liquor, Grand Marnier

**Ruya Negroni 16**  
gin, Turkish coffee, Campari, vermouth

#### MEZE

##### COLD / SOĞUK

**İsli Patlıcan 13**  
aubergine & walnut puree,  
crispy coated aubergine chips (G/N)

**Levrek 17**  
thinly sliced raw seabass, walnut,  
apple & mustard dressing (D/N/G)

**Halloumi & Mixed Leaf Salad 16**  
fresh herbs yoghurt dressing,  
corn bread croutons (D/G)

**Antep Fıstıklı Rafik 14**  
feta cheese, goat curd,  
pistachio & house bread (D/N/G)

**Bal Kabağı 14**  
spiced pumpkin puree & seeds,  
chestnut, chilli oil (N)

**6 Oysters 22**  
tomato, preserve lemon, pomegranate

**Çiğ Köfte 14**  
vegetarian spiced bulgur,  
baby gem & fresh herbs (G)

##### HOT / SICAK

**Tantuni 18**  
spiced diced beef, cherry tomato,  
mini pita bread (G/D)

**İçli Köfte 18**  
beef and lamb dumplings,  
walnut butter & yoghurt (D/N/G)

**Ahtapot 19**  
octopus, black-eyed beans,  
apple vinaigrette (D)

**Şiş Tavuk Kebap 25**  
yoghurt & chilli marinated grilled  
chicken thigh (D/G)

**Umut's Bayıldı 17**  
confit of aubergine, slow-cooked onions,  
tomato sauce, feta & pine nuts (D/N)

**Börek 15**  
filo wrapped feta, carrot,  
courgette & walnut (D/N/G)

**Fırınlanmış Kemik İliği 18**  
roasted bone marrow,  
diced beef & hummus (D/N)

#### BREAD OVEN / FIRIN

**Lahmacun 22**  
spicy lamb, vegetables & herbs  
(G)

**Truffle Pide 22**  
two-cheese, truffle butter  
slow-cooked organic egg (D/G)

**Two-Cheese Pide from the Black Sea 20**  
slow-cooked organic egg  
(D/G)

**Freshly Baked Pide 7**  
(G)

**Sucuk Pide 20**  
home-made spicy sucuk  
(D/G)

**Freshly Baked Simit 7**  
(G/D)

#### LARGER PLATES / BÜYÜK TABAKLAR

**Australian Black Angus Rib-Eye 43**  
Turkish coffee & Isot rub,  
crispy za'atar potatoes (D/G)

**Adana Kebap 30**  
hand-cut lamb & charred tomato  
(G)

**Izgara Karides 32**  
prawn, orzo & pickled fennel butter  
(G/D)

**Kuzu Pirzola 37**  
lamb cutlets, smoked aubergine,  
tomato & minted yoghurt (D)

**Izgara Levrek & Zeytinyağlı Pırasa 30**  
seabass, Antep pistachio crust,  
baby leeks, carrots & rice (N)

**Izgara Piliç 30**  
whole poussin, smoked paprika,  
walnut sauce & chilli butter (D/N/G)

**24h Slow-Cooked Dana Kaburga 40**  
short rib, Turkish chili BBQ glaze &  
spiced Konya chickpea puree (D/G)

**Mantarlı Keşkek 29**  
barley risotto, wild mushrooms,  
truffle & sage (D/G)

#### TO ADD / İLAVE

**Izgara Enginar 13**  
grilled artichokes, pomegranate  
pine nuts (N)

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

**Antep Fıstıklı Pilav 9**  
pistachio pilaf, spinach & herbs  
(N/G)

**Kale & Sprout 9**  
walnut & feta cheese,  
croutons (D/N/G)

**Triple-Cooked Chips 7**  
garlic & chilli (D/G)

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

**Izgara Brokoli 9**  
grilled tenderstem broccoli, hazelnut,  
sucuk vinaigrette (D/N)

**Triple-Cooked Chips 8**  
truffle & Parmesan (D/G)

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.