

TO PONDER

Islı Patlican 9

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

Peynir Ezmesi 9

char grilled red peppers and
feta with tarhana chips (D/G)

Muhammara 9

roasted red pepper,
tomato & walnut dip (N/D/G)

Börek 10

filo wrapped feta with carrot,
courgette & walnut (N/D/G)

STARTERS

Karpuz Peynir 12

compressed watermelon, sheep
cheese, tomato & pine nuts (N/D)

Halloumi & Mixed Leaf Salad 14

fresh herbs, yoghurt dressing & corn bread
croûtons (D/G)

Firin Pancar 13

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

Levrek 15

thinly sliced raw seabass, mustard,
apple & shaved radish (N/D/G)

Cıg Köfte 14

beef tartare with bulgur & baby gem (G)

Lamb Manti 19

tomato, roasted garlic yoghurt & thyme (D/G)

Black Cabbage Sarma 15

spiced lamb, rice & lamb consommé (D)

Courgette Dolma 15

wild mushroom ragout, fennel & oregano (G/D)

Umut's Bayildi 14

confit of aubergine, slow-cooked
onions, tomato sauce & feta (N/D)

Ezogelin Corbasi 12

red lentil soup with minted chili butter (D/G)

Acili Kanat 14

chili grilled chicken wings with maresh
pepper

Oysters 20

freshly shucked with tomato, preserved
lemon & pomegranate

Çıtır Kalamar 12

simit coated baby squid,
avocado haydari (D/G)

Zeytinyagli Ahtapot 22

marinated grilled octopus,
black eyed beans & apple vinaigrette

Lakerda 18

salt cured tuna with compressed
cucumber, tarama & botarga (G)

Tantuni 19

Diced beef, paprika & lavash (G)

THE BREAD OVEN

Lahmacun 18

spicy lamb, vegetables & herbs (G)

Lahmacun Sögürme 15

smoked aubergine & roasted garlic (G)

Aged Kaşar Cheese Pide 16

with slow-cooked organic egg (D/G)

Sucuk Pide 19

home-made spicy sucuk (D/G)

KEBAPS

Chicken Çağ Kebap 15

marinated chicken (D/G)

Çağ Kebap 18

Wagyu beef & lamb (D/G)

Yoğurtlu Kebap 29

Wagyu & lamb çağ kebab, tomato sauce
roasted garlic yoghurt & crispy croûtons (D/G)

** Dishes above only available for dinner*

Adana Kebap 25

spicy minced lamb & burnt tomato (G)

Ali Nazik 26

adana kebab on smoked aubergine with
roasted garlic & yoghurt (D)

Shish Tavuk 22

yoghurt & chili marinated grilled chicken (D/G)

MAINS

Baked Sea Bass Fillet 28

with a sucuk crust & zeytinyagli pırasa (D/G)

Dülger 28

John Dory with zeytinyagli kereviz, orange & dill

Whole Sea Bream 39 (for two)

spiced herb rub, lemon dressing & havuc salatasi (D)

Izgara Karides 28

grilled tiger prawns with pickled fennel butter & shaved
fennel salad (D)

Dover Sole 56 (for two)

za'atar butter (D)

24 hour Slow Cooked Short Rib 38 (for two)

Turkish chili BBQ glaze & spiced konya chick pea purée
(D/G)

Keşkek 26

barley risotto with pulled lamb & spices (D/G)

Rib-Eye Steak With Turkish Coffee & Isot (D)

150 day grain fed rib eye 42
Wagyu rib-eye grade 3-5 75

Lamb Cutlets 30

smoked aubergine, tomato & minted yoghurt (D)

Mantarli Keşkek 28

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

Baby Chicken 25

circassian sauce & paprika butter (N/D/G)

Güveç 20

clay pot baby vegetables, tomato & red pepper sauce

SIDES

Turkish Spoon Salad 11

chopped vegetables & pomegranate
dressing (N)

Kale & Sprout 9

feta & walnuts (N/D/G)

Quinoa 9

nuts, grains & lemon dressing (N)

Fried Okra 9

with tomato, preserved
lemon & herbs (D)

Izgara Brokoli 10

grilled broccoli with
pistachio butter (N/D)

Wild Mushrooms 9

with truffle & fava beans (D)

Triple-Cooked Chips 9

with garlic, lemon & chili (G)

Pistachio Rice 9

pistachio pilaf with spinach
& herbs (N/D)

Fire! 5

house selection of chili sauce, Turkish
chili flakes & fresh chili

White Truffle 24

Shaved white truffle from Alba
(3 grams)

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.