

BUSINESS LUNCH MENU

You do business, we do lunch!

This menu has been designed for 3 courses to be served in less than 45min.

Cig Köfte

beef tartar with bulgur and baby gem (G)

Levrek

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

Halloumi & Mixed Leaf Salad

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

Sea Bream Fillet

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

Wagyu skirt

Za'atar potatoes, salsa verde (N)

Güvec

clay pot baby vegetables, tomato and red pepper sauce

Fresh fruit & Sorbet

daily selection

Hazelnut Baklava

whipped kaymak, caramelized milk sorbet (D/G/N)

Traditional Anatolian rice pudding

raspberries, rose ice-cream & lokum (D)

2 courses 28.00

3 courses 34.00

Champagne 125 ml

NV - Louis Roederer - Brut Premier - 16

Glass White Wine 175 ml

2017 - Narince - Buzbağ - Kayra - Turkey - 9

Glass Red Wine 175 ml

2015 - Okuzgozu - Buzbağ - Kayra - Turkey - 9

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.