

Lunch

Sonya hot smoked salmon, avocado, wilted greens, poached eggs	17
Shakshuka, hummus, green harissa & tulum cheese (v)	15
Greek sausage, folded eggs, latke, grilled tomato, toast	15
Treacle glazed bacon, fried eggs, latke, grilled tomato, toast	15
Halloumi, poached eggs, latke, grilled tomato, toast (v)	13
Spiced scrambled tofu, avocado & sourdough toast (vg)	13
Saganaki toastie (v)	10
+ treacle glazed free range bacon 4.5	
Banana pancakes, blueberries, tahini butter, date molasses (v)	14
Chicken pita, cucumber, pickles, pickled chilli, home cut fries w/ za'atar	15
Arayes pita, pickles, pickled chilli, home cut fries w/ za'atar	19
Bavette steak, home cut fries w/ za'atar	26
Grilled free range chicken half, home cut fries w/ za'atar	19
Oyster mushroom, chilli garlic herbs, ezme, garlic yoghurt, flatbread (v/*vg)	19
Sonya salad, red onion, cucumber, tomato, carli pepper, tulum cheese, nigella seeds (v/*vg)	13
Crunchy kale, rocket, avocado, pumpkin seeds, pomegranate, grapefruit (vg)	12
Tomatoes, capers, red onions (vg)	13
+ seabass fillet (g), chicken breast (8), fired halloumi (v) (6)	
Sauces: pilpelchuma, zhug, garlic yoghurt (v/*vg)	3
Home cut fries w/ za'atar (vg)	6
Grilled potatoes, zhug (vg)	6
Fired broccoli, chilli (vg)	6
Blistered green beans, lemon & garlic (vg)	6
Halva milk chocolate cake (v)	6
Courgette lime loaf (vg)	5
Date walnut cake (v,n)	6
Tahini brownie (v)	5
Sesame cookie (v,n)	3
Vanilla ice cream (v)	6

v veggie

vg vegan

*vg can be made vegan. Please ask.

n nuts

We prepare all our food fresh on site so cannot guarantee all items are free from allergens. Please do ask about allergens & inform us of dietary requirements.

Eggs are free range.

Salmon is hot smoked in house in our charcoal oven.

Bacon is black treacle glazed and free-range pork from the UK's first free range pork producer in Suffolk.

All our meats are free from antibiotics, all animals are free range and pasture raised. They are high welfare.

Our HG Walter steaks are all grass fed and all aged for a minimum of 40 days in Himalayan salt room, matured for distinctive flavour.

Chickens are free-range, raised in East Yorkshire Middleton on the wolds and Wiltshire Amesbury.

A 12.5% discretionary service charge will be added to your bill all of which goes to our hardworking team.

ORGANIC COFFEE

Organic fairtrade coffee, organic milk

Turkish coffee	2.7
Espresso	2.7/3.2
Flat white	3.9
Latte/Cappuccino	3.4/3.9
Americano	2.9/3.4
Orange hot chocolate	4.5
+ oat 0.6	

JUICE

Squeezed/blended in house

Ginger shot	2.5
Fresh squeezed OJ	6
Orange, carrot, ginger	6
Grapefruit juice	6
Iced banana oat date latte (vg)	7

COCKTAILS

Orange Aperol Spritz	11
Basil Smash	10
Turkish Mango Bellini	10
Breakfast Lemon Martini	11
Mezcal Pomegranate Paloma	12.5
Dirty Za'atar Martini	13
Pomegranate Negroni	13.5
Saffron Sour	12.5
Elderflower & Mango Collins	12
Chilli Old Fashioned	14
Cinnamon Spiced Espresso Martini	12.5
Rose Clover Club	13
Tzatziki on the rocks	13

SPARKLING

Altin, Emir, Turkey, Cappadocia, 2020	8/39
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WHITE

Ancyra, Sauvignon Blanc (Turkey) 2022	7.5/29
Mantineia, Moschofilero, (Greece, Peloponnese) 2018	8.5/34
Misket, Muscat Blanc, (Turkey, Aegean) 2021	9.5/37
Selection, Narince and Emir (Turkey Tokat) 2019	12/45

RED

Ephesus, Cabernet Sauvignon, Öküzgözü, (Turkey-Eastern Anatolia) 2022	7.5/29
Ancyra, Kalecik Karasi, (Turkey, Ankara)	8.5/34
Naoussa, Xinomavro, (Greece, Naoussa) 2019	9.5/38
Egeo, Merlot, Cabernet Sauvignon (Turkey, Aegean) 2019	13.5/53

ROSE

Ancyra, Callkarasi, Kalecik Karasi (Turkey, Aegean) 2020	8/35
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TEA

<i>Pot of tea</i>	3-9
Breakfast tea	
Earl grey	
Moroccan mint	
Fresh mint	
Lemon & ginger	
Rose tea	
Turkish tea (glass)	2

GAZOS/LEMONADE

Sparkling fresh fruit drinks made in house

House Lemonade	4.5
Strawberry & rosemary gazoz	5.5
Orange & thyme gazoz	5.5

WATER

Belu still/sparkling (750ml)	4.5
Filtered still/sparkling (750ml)	1.5

BEER

Efes Draft, Turkey (500ml)	7.5
Keo, Cyprus (330ml)	5
Small beer, UK 2% (350ml)	6.5

