

FESTIVE MENU

WELCOME GLASS

Roebuck Estates Classic Cuvée

TURKISH BREAD^V

tirnak pide, somun bread & lavash

POTATO CRISPS^V

baharat spices, garlic, parsley, yoghurt, lemon

CACIK^V

yoghurt, garlic, cucumber, mint

ATOM^V

yoghurt, spicy urfa chilli oil

TARAMA

whipped smoked cod's roe, chives

SEASONAL TOMATO SALAD^{VG}

urfa dressing, red onion, olives, smoked crumbs

SMOKED AUBERGINE^V

pounded with garlic & mustard

BAKED CLAYPOT HUMMUS

pastirma brown butter

MUHAMARRA^{VG}

sun-dried red pepper salça, walnuts

IMAM BAYILDI^{VG}

slow cooked stuffed aubergine with
turkish peppers, onions & tomatoes

BÖREK^V

crispy filo, feta & leeks, truffle honey

MIXED GRILL

shish köfte, chicken shish & lamb kebab of the day
served with dripping pide, grilled ezme peppers & onion salad

SEASONAL FRUITS

served three ways - fresh, sun-dried & with a scoop of sorbet

KÜNEFE

kadayif pastry filled with pistachio & kaymak

KURABIYE

tahini, caramelised apple & pistachio biscuits

75PP

please let us know if you have any allergens or dietary requirements
there is a discretionary 15% charge added to your bill, all above prices are inclusive of VAT

vegan^{VG} / vegetarian^V