

In Turkey, we like to say Paylasmak Sevmektir – to share is to love. We encourage you to order 2 or 3 dishes each, and share them around the table. Don't worry... We'll let you know if we think you're ordering too much. Don't feel like sharing? No problem. Simply choose a meat or fish dish, add a vegetable, salad or dip and voila (or *ve buyrun!*) – the perfect meal for one.

MEZE

Marinated Mixed Olives (v) 4

Chilli Tabak (v) 4.5
Harissa, pickled chillies, zhug & chargrilled red chilli

Shwan's Grilled Artichokes (v)(n) 8.5
Marinated in fresh dill, garlic, beetroot crisps, almonds & celeriac purée

Fava Humus (ve)(n) 7
Dried broad beans, tahini, garlic & olive oil, cherry tomatoes & tursu

Grilled Courgette Tarator (v) 6
Labne yogurt, grilled marinated courgette, garlic & extra virgin olive oil

Smoked Aubergine Babaganus (v)(n) 7
Chargrilled aubergines, garlic, tahini & lemon juice

House Dips (v)(n) 10.5
Selection of fava humus, courgette tarator & chargrilled aubergine babaganus

Stuffed Courgette Flower & Lor Tempura (v) 8.5
With ricotta cheese, fresh herbs, quince jam, chilli & garlic

Rainbow Beetroot & Roasted Goats Cheese (v)(n) 8.5
Roasted beetroot, za'atar, candied walnuts & pomegranate dressing

Polenta Crusted Halloumi (v) 8
Quince marmalade, homemade harissa & black sesame seeds

Aubergine Kumpir (v) 8
Baked aubergine, miso marinade, walnuts harissa, kasar & parmesan cheese

FISH

Line-caught Yellowfin Tuna Tartar & Pistachio Cream (g) 15

Shallots, tursu, avocado, capers, sumac & baharat crostini

King Prawn Tava 14
King prawns cooked in butter with chilli & oyster mushrooms

Tamarind & Tumeric Marinated Mackerel, Izmir Fava & Dill Dressing 15

Broad bean purée with extra virgin olive oil & marinated beetroot

Chargrilled Sea Bream Fillet Wrapped in Vine Leaves 16
Marinated in garlic butter with pickled courgette ribbons

We use only the freshest fish from sustainable sources delivered to us daily

MEAT

Organic 35 day Dry-aged & On-the-bone Sirloin (100z) 28
Marinated in garlic, parsley, urfa chilli & bone marrow jus

Organic Chargrilled Leg of Lamb Steak 18
Smoky aubergine labne, sundried tomatoes & mint dressing

Keskek with Organic Pulled Lamb (g) 14
Barley risotto, slow cooked shoulder of lamb & Urfa chilli dressing

Butterflied Free Range Chicken Thighs 12
Marinated with saffron, ginger, garlic & lemon juice

Pan-fried Organic Lambs Liver 10
Matchstick potatoes, red onions & baharat

Chargrilled Organic Chicken Wings 10
Sundried pepper paste, garlic, ginger & lemon

Tire Kofte (g) 9.5
Organic grilled beef kofte, crispy bread, harissa, labne yogurt with mint & tomato sauce

Merquez Lamb Sausages (g) 9.5
Organic Rhug Farm lamb, bulgur pilav, fresh herbs & labne

All our meat is organic / free range, sourced directly from two farms in the Welsh Valleys. *Rhug Farm Organic* supply our lamb & beef. *Capstone Organic* supply our chickens.

TABURE

VEGETABLES / PULSES

Fattoush Salad (v)(g) 7
Cherry tomatoes, cucumber, baby gem lettuce, radishes, onions, crispy baharat pita & extra virgin olive oil dressing

Roasted Butternut Squash (v)(n) 8
Sun-dried red pepper & chilli rub, crispy shallots, almonds, tahini & yogurt dressing

Roasted Saffron Cauliflower (v)(n) 8
Pine nuts, raisins, parsley & tahini dressing

Nohut Guvec (v) 10
Chickpeas, crispy aubergines, kapyra pepper piperade & basil labne

Pan-fried Tenderstem Broccoli & Susam (v) 7
Sautéed with garlic & fresh chillies

Warm Baby Potato Salad (v) 7
Fresh mint, spring onions, pul biber, shredded baby gem lettuce & olive oil dressing

Beetroot Kisir (v)(g) 6.5
Bulgur wheat salad, vine tomato, cucumber & fresh herbs

Baldo Rice (v)(g) 5
Turkish pilav rice cooked with vermicelli

Our vegetables are delivered & prepared by our chefs daily in our kitchens

(v) suitable for vegetarian | (g) contains gluten | (n) contains nuts

Food allergy? We only list main ingredients on our menu. If you have any allergies, please let us know and we'll provide a full breakdown of the ingredients in each dish.