

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 (ve) 4

Chilli Tabak (ve*) 4,5

Harissa, pickled chillies, zhug & chargrilled red chilli

Hulya's Artichokes (ve*)(n) 8,5

Marinated in fresh dill, garlic, beetroot crisps, almonds & celeriac purée

Fava Truffle Humus (ve) 7,5

Dried broad beans, tahini, garlic, tursu, extra virgin & truffle olive oil

Grilled Courgette Tarator (v) 6,5

Labne yogurt, grilled marinated courgette, garlic & extra virgin olive oil

Smoked Aubergine Babaganus (ve)(n) 7,5

Chargrilled aubergines, garlic, tahini & lemon juice

House Dips (v)(n) 11

Selection of fava humus, courgette tarator & chargrilled aubergine babaganus

Sautéed Mushrooms & Whipped Truffle Feta (g)(v) 9

Porcini, chestnut & oyster mushrooms, mushroom pâté & pitta

Polenta Crusted Halloumi (v) 8

Quince marmalade, homemade harissa & black sesame seeds

Aubergine Kumpir (v)(n) 8,5

Baked aubergine, miso marinade, walnuts, harissa, kasar & parmesan cheese

MEAT

Organic 35 day Dry-aged & On-the-bone Sirloin (100z) 28
Marinated in pul biber & extra virgin olive oil with sumac & miso butter

Keskek with Organic Pulled Lamb (g) 15,5

Barley risotto, slow cooked shoulder of lamb & Urfa chilli dressing

Butterflied Rhug Organic Chicken Thighs 14

Marinated with saffron, ginger, garlic & lemon juice

Organic Rhug Fillet of Lamb 19,5

Potato terrine & chermoula

Pan-fried Rhug Organic Lambs Liver 12

Matchstick potatoes, red onions & baharat

Chargrilled Rhug Organic Chicken Wings 13

Sundried pepper paste, garlic, ginger & lemon

Rhug Organic Beef Tire Kofte (g) 12

Chargrilled beef kofte, crispy bread, harissa labne yogurt with mint & tomato sauce

Merguez Lamb Sausages (g) 11

Organic Rhug Farm lamb, bulgur with fresh herbs & labne

All our Beef, Lamb & Chicken are sourced directly from *Rhug Estate Organic* farm in Wales. Their Organic chickens are able to free range in smaller flocks in line with soil association standards.

TABURE

FISH

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

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

King Prawn Tava 14

King prawns cooked in butter with chilli & oyster mushrooms

Baked Cod with Chickpea Piperade 18

Grilled peppers & tahini velouté

Tamarind & Tumeric Marinated Mackerel, Piyaz & Dill Dressing 16

Haricot beans piyaz, shallots with extra virgin olive oil & marinated beetroot

Chargrilled Sea Bream Fillet Wrapped in Vine Leaves 17

Marinated in garlic butter with pickled courgette ribbons

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

VEGETABLES / PULSES

Fattoush Salad (ve)(g) 7,5

Cherry tomatoes, cucumber, baby gem lettuce, radishes, onions, crispy baharat pita & extra virgin olive oil dressing

Roasted Butternut Squash (ve*)(n) 8

Sun-dried red pepper & chilli rub, crispy shallots, almonds, tahini & yogurt dressing

Roasted Cauliflower with Saffron, Pine Nuts & Raisins (ve*)(n) 8

Pan fried in butter

Nohut Guvec (ve*) 10

Chickpeas, aubergines, kapya pepper piperade, basil labne

Warm Baby Potato Salad (ve) 7,5

Fresh mint, spring onions, pul biber, shredded baby gem lettuce & olive oil dressing

Beetroot Kisir (ve)(g) 7

Bulgur wheat salad, vine tomato, cucumber & fresh herbs

Buttery Baldo Rice (v)(g) 5,5

Turkish pilav rice cooked with vermicelli

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

(v) suitable for vegetarian | (ve) suitable for vegan | (ve*) can adapt to vegan | (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.