



**wednesday 11 september, 6 – 10pm**

marinated olives (vg) **3**

flatbread, pul biber oil, dukkah (vg) **2**

creamed charred corn, smoked chili, lime salt, herbs (v, gf) **5**

dried lime & purple carrot dolmas, pul biber labneh (v, gf)

piel-de-sapo melon, turkish feta, basil and walnut oil (v, gf) **6**

scallop crudo, date molasses, turkish chili, dill, orange **9**

deep fried coconut anchovies, chili salt, preserved lemon, aioli **7**

grilled turkish peppers, cherry & rose harissa (vg, gf) **6**

blistered greens, lime pickle, crispy shallots (vg) **6**

crispy crushed potatoes, tarragon aioli, herbs (v, gf) **5**

citrus roasted courgette, toasted sesame, crispy shallots (v, gf) **6**

chickory, pineapple & slow cooked tomato salsa, garlic pork fat **7**

cauliflower lahmacun, hibiscus pink onion, corn dukkah,  
herbs (vg) **12**

spiced cornflake crust chicken schnitzel, parsnip & celeriac

remoulade, dill pickled cucumber, roast pepper mustard **12**

beef & chicken iskender kebab, roast tomato, sumac onion &

parsley, roast garlic yoghurt, ajvar & flatbread **14**

hazelnut & orange blossom baklava, ginger sorbet **5**

basil & peach ice cream, grape molasses, dried mulberry crunch (v) **5**

**a 12.5% discretionary service charge will be added to your bill.**

**if you require any details on allergens in our dishes**

**please ask one of the team**