

### FOR THE TABLE

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turşu | house pickles <sup>VG</sup> — 6
marinated olives, garlic, oregano, coriander seed, lemon <sup>VG</sup> — 5
Turkish bread, antep pepper salça, salted butter, sesame <sup>V/VGA</sup> — 4
potato crisps, baharat spices, garlic, yoghurt <sup>V/VGA</sup> — 6

MEZE served with Turkish bread
hummus, chilli butter <sup>V/VGA</sup> — 8
cacik | yoghurt, garlic, cucumber, mint <sup>V</sup> — 8
muhammara | sun-dried red pepper salça, walnuts <sup>VG</sup> — 9
smoked aubergine, garlic, mustard <sup>V</sup> — 9
atom | garlic yoghurt, urfa chilli oil <sup>V</sup> — 8
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### SECOND

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lahmacun | spiced lamb flatbread ^{\rm VGA}-12 börek | crispy filo layered with sheep's milk feta & leeks, truffle honey ^{\rm V}-15 Westholme wagyu skewer — 12 each
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MANGAL served with dripping pide, grilled ezme, marinated peppers & onion salad

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chicken shish | diced thigh with fenugreek spiced yoghurt marinade — 24 shish köfte | lamb breast minced with onion, garlic & peppers — 24 lamb chops | bone-in cutlets — 30 lamb shish | diced leg seasoned with wild oregano — 26 mixed grill for two | shish köfte, chicken shish, lamb kebap of the day — 65
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## MAINS

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wild sea bass with seasonal garnish — 32 imam bayildi | stuffed aubergine with peppers, onions & tomatoes ^{\rm VG} — 21 sultan's delight | slow-cooked Westholme wagyu, smoked aubergine & cheese purée — 32
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## SIDES

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hand-cut chips cooked in beef dripping ^{\text{V/VGA}}-7 seasonal greens, lemon, olive oil ^{\text{VG}}-6 freekeh rice, onions, carrots, crispy onions ^{\text{VG}}-6 kale salad, creamy feta dressing, simit croutons ^{\text{V}}-7 Leydi's chopped salad ^{\text{VG}}-7
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# THE LEYDI DELUXE | 55 PER PERSON

Leydi's greatest hits:

Turkish breads, three meze & lahmacun, shish köfte, chicken shish, freekeh rice, chopped salad & dessert to be shared by the entire table