



LUNCH SET MENU

MON - FRI 12:00 - 15:00

DRINKS

HIBISCUS & SUMAC – 11.5
pomegranate, lemon, hibiscus, sumac,
London Essence grapefruit, rosemary tonic

HOUSE WINE – 6
white, rosé, red

CLEAN GIMLET – 11.5
Clean Gin 0%, cucumber syrup, elderflower
syrup, lime juice, London Essence tonic

SELECTION OF MEZE

CHOOSE ONE

SERVED WITH TIRNAK PIDE

HUMMUS^V
chickpeas, tahini, chilli butter

VEGAN OPTION AVAILABLE

CACIK^V
yoghurt, garlic, cucumber, mint

MUHAMMARA^{VG}
sun-dried red pepper salça, walnuts

ADD ON
POTATO CRISPS^V + 4
tossed with baharat spices, sumac,
garlic & parsley, yoghurt

MAINS

CHOOSE ONE

WILD SEABASS + 6
with seasonal garnish

CHICKEN SHISH
fenugreek spiced yoghurt marinade

SHISH KÖFTE
lamb minced with onion, garlic, peppers & parsley

IMAM BAYILDI^{VG}
slow cooked stuffed aubergine with turkish peppers,
onions & tomatoes

SIDES

ADD A SIDE FOR 7

HAND CUT CHIPS
cooked in beef dripping
VEGAN OPTION AVAILABLE

SEASONAL GREENS^{VG}
braised with lemon & olive oil

CHOPPED SALAD^{VG}
cucumber, onion, turkish
peppers, pickled red cabbage

FREEKEH RICE^{VG}
onions, courgette,
crispy onions

DESSERTS

CHOOSE ONE

SÜTLAÇ
baked rice pudding with caramelised milk,
toasted hazelnut

ICE CREAM
scoop of turkish ice cream
ask server for daily flavours

TWO COURSES – 26PP
THREE COURSES – 29PP

Please let us know if you have any allergens or dietary requirements.
There is a discretionary 13% charge added to your bill, all above prices are inclusive of VAT.

vegan^{VG} / vegetarian^V