



**vegetarian sample tasting menu**  
**£69 / person**

tava bread, spicy carrot and walnut tarator (vv)

mantı dumplings, dried aubergine, double fermented yoghurt (vv)

tenrderstem broccoli, coriander, sesame, grapefruit, sivri biber (vv)

bulgur fritters, tomatoes, cumin, date molasses (vv)

olive oil braised beetroot, dried sour cherries, galomizythra cheese, hazelnuts (v)

filo pastry, 6 month aged feta, almonds, chili, honey (v)

citrus salad, pomelo, grapefruit, orange, fennel, spicy sour cherry sorbet (vv)

aubergine, colston bassett stilton, figs, port, smoked almonds (v)

sütlaç – tonka rice pudding, saffron sugar floss, raspberries, hazelnuts (v)

kadayıf, pistachio ice cream, orange candy (v)

**prices include hospitality and there is no additional service charge**

*please let us know if you have any allergies (v): vegetarian (vv): vegan*