

## NYE MENU

### WELCOME GLASS

Roebuck Estates Classic Cuvée

### TURKISH BREAD<sup>V</sup>

tirnak pide, somun bread & lavash

### POTATO CRISPS<sup>V</sup>

baharat spices, garlic, parsley, yoghurt, lemon

### ATOM<sup>V</sup>

yoghurt, spicy urfa chilli oil

### SMOKED AUBERGINE<sup>V</sup>

pounded with garlic & mustard

### BAKED CLAYPOT HUMMUS

pastirma brown butter

### MUHAMARRA<sup>VG</sup>

sun-dried red pepper salça, walnuts

### DOLMA<sup>VG</sup>

seasonal vegetables stuffed with tomato rice

### BÖREK<sup>V</sup>

crispy filo, feta & leeks, truffle honey

### MIXED GRILL

shish köfte, chicken shish & lamb kebab of the day  
served with dripping pide, grilled ezme peppers, seasonal greens, onion salad & meyhane pilav

### SEASONAL FRUITS

served three ways - fresh, sun-dried & with a scoop of sorbet

### KÜNEFE

kadayif pastry filled with pistachio & kaymak

### KURABIYE

tahini, caramelised apple & pistachio biscuits

Turkish Coffee & Turkish Tea

85PP

please let us know if you have any allergens or dietary requirements  
there is a discretionary 15% charge added to your bill, all above prices are inclusive of VAT

vegan<sup>VG</sup> / vegetarian<sup>V</sup>