

## ANATOLIAN WITH ATTITUDE

### COLD

<b>HUMMUS</b> VG	8.5
<b>MIXED OLIVES</b> VG	7.5
<b>TARAMA</b>	7.5
<b>CACIK</b> V	7.5
<b>BEETROOT TARATOR</b> V	7.5
Roasted beets, hung yoghurt, garlic, walnuts.	

### HOT

<b>PACHANGA</b>	11.5
Turkish spring roll, bell peppers, mushrooms, kashar cheese, cured beef on roasted pepper volute.	
<b>MINI LAHMACUN</b>	9.9
Hand minced lamb with vegetables on a bed of mini oblong flat bread.	
<b>LAMB'S LIVER</b>	11.9
Lightly floured, pan-cooked, cumin, red onions and parsley.	
<b>HUMMUS KAVURMA</b>	11.9
Sautéed lamb, pine nuts, chillis.	
<b>OCTOPUS</b>	14.9
<b>SUJUK</b>	8.9
Coal-fired beef sausage, herb yoghurt, honey.	
<b>HELLIM</b> V	9.9
Coal-fired cheese, roasted tomatoes.	

### SOIL

<b>ROASTED HERITAGE BEET SALAD</b> V	11.9
Herb goat cheese, chicory, endive, candied walnuts, balsamic glaze.	
<b>THE SKEWD SALAD</b> V	12.9
Seasonal leaves, dried figs, sultanas, dates, cranberries topped with Erzincan tulum cheese, crushed walnuts, olive oil sumak and pomegranate molasses.	
<b>AGEAN SALAD</b> V/VG	11.9
English cucumber, sugar drop cherry tomatoes, capers, red onion, Kalamata olives, sherry vinaigrette	

<b>SELECTION OF MEZES</b>	24.9
5 mezes recommended by the head chef.	
<b>SMASHED EGGPLANT</b> V	9
Smoked eggplant, Kapia peppers smashed with tahini, fresh pomegranates.	
<b>KISIR SALAD</b> VG	7.9
Bulgur wheat, spring onions, tomato purée, celery mixed herbs and pomegranate molasses.	

<b>PAN-SEARED SCALLOPS (3 PCS)</b>	17.9
Coconut mash, Malibu butter.	
<b>COAL FIRED PRAWNS</b>	14.9
Garlic and ginger marinade, sweet chilli sauce.	
<b>CHICKEN WINGS (6 PCS)</b>	10.9
Coal-fired.	
<b>MINI SUJUK PIDE</b>	12.9
Kashar cheese, tulum cheese, peppers, scallion.	
<b>CALAMARI</b>	13.9
Lightly floured, smoked paprika, sweet chilli dip.	
<b>HONEY-GLAZED GOATS CHEESE</b> V	13.9
Beetroot purée, caramelised shallots, balsamic, crushed walnuts.	
<b>MINI PULLED LAMB PIDE</b>	12.9
Pine nuts, kashar cheese, tulum cheese, peppers.	

### FIRE

All of our dishes are cooked over British woodlands coal and served with shepherd's salad.

<b>LAMB SHISH (FILLET)</b>	29.9
Our signature dish.	
<b>CHICKEN SHISH</b>	24.9
<b>LAMB RIBS</b>	25.9
<b>LAMB CHOPS (4 PCS)</b>	33.5
<b>ADANA</b>	23.9
Minced lamb seasoned and skewered.	
<b>CHICKEN WINGS</b>	22.5
<b>HALEP</b>	25.9
Adana served on spicy pepper and onion sauce.	

### SEA

<b>SEA BASS</b>	29.9
Coal-fired, hand-cut chips, shepherd salad.	
<b>OCTOPUS</b>	34.9
Coal-fired, hand-cut chips.	
<b>KING PRAWNS</b>	33.9
Cooked in garlic, white wine and herb butter, hand-cut chips.	
<b>OCEAN KEBAB</b>	38.9
Salmon, monkfish, king prawns, octopus, braised fennel.	
<b>COAL FIRED PRAWNS</b>	33.9
Garlic and ginger marinade, hand cut chips, sweet chilli sauce.	

### BEEF CUTS

35 days aged hereford	
<b>TOMAHAWK</b>	PAS
<b>RIB EYE</b>	PAS
<b>FILLET</b>	PAS
<b>SAUCES</b>	
<b>PEPPERCORN</b>	3.9
<b>RED WINE JUS</b>	3.9

## DINNER MENU

<b>WRAPPED BEYTI</b>	26.9
Adana wrapped in lavas bread, hung yoghurt, Halep sauce.	
<b>ALI NAZIK</b>	33.5
Lamb shish on smashed eggplant, hung yoghurt.	
<b>VELI NAZIK</b>	28.9
Chicken shish on smashed eggplant, hung yoghurt.	
<b>VEGETARIAN SKEWER</b> VG	21.9
A seasonal combination of vegetables drizzled with pomegranate molasses, salgam, olive oil and sumak.	
<b>MIXED KEBAB</b>	41.9
Lamb, chicken, adana shish, lamb chop, lamb ribs.	

### SIDES

<b>PILAV RICE</b> V	5.5
<b>BULGUR RICE</b> VG	5.5
<b>HAND-CUT CHIPS</b> VG	6.9
Salt thyme.	
<b>CREAMY SPINACH</b> V	7.9
Garlic, aged parmesan.	
<b>COAL-FIRED CHILLIES</b> VG	5.9
Salt olive oil.	
<b>BARBECUED MUSHROOMS OR ONIONS</b> VG	7.9
Salgam, pomegranate molasses, sumak, parsley.	
<b>SEASONAL GREENS</b> VG	9.9
<b>COAL-FIRED VEGETABLES</b> VG	10.9
Seasonal vegetables, salgam, pomegranate molasses, sumak.	
<b>BREAD</b> V	4.5

# COCKTAILS MENU

## LYCHEE MARTINI

broken clock vodka, lychee, orange blossom, citrus

19

## FROZEN

### FROZEN STRAWBERRY DAIQUIRI

Havana club 3yo rum, strawberry, lime

19

## SPRITZ

### PIMM'S

Pimm's n1, lemonade

15

## SIGNATURE COCKTAILS

### CHERRY BOMB

Cotswold dry gin, lavender, black cherry, tonka bitters

28

## CLASSICS

Classic cocktails subject to availability. Please, ask a member of staff.

19 -29

## PORNSTAR MARTINI

Absolut vanilla vodka, passionfruit, vanilla, prosecco

19

### FROZEN LIME DAIQUIRI

Havana club 3yo rum, lime, sugar

19

### APEROL SPRITZ

Aperol, prosecco, soda elderflower

16

### GOLDEN EYE

Cotswold single malt whisky, clarified custard, lemon, loxwood honey wine, ginger

28

## MOCKTAILS

11

### VIRGIN STRAWBERRY DAIQUIRI (FROZEN)

### VIRGIN LIME DAIQUIRI (FROZEN)

### VIRGIN PINA COLADA (FROZEN)

### ELDERFLOWER

### SPRITZ

### FROZEN MARGARITA

Ocho silver tequila, lime, cointreau

19

### SPRITZ

St.germain elderflower liquor, prosecco, soda

17

### FROZEN PINA COLADA

Havana club special rum, pineapple, coconut

19

### POMEGRANATE SPRITZ

Pama pomegranate, prosecco, soda

16

# WINE MENU

## WHITE

	VINTAGE	COUNTRY	175ML	BOTTLE
Vinho Verde, Louriero, Azevedo	2022	Portugal	9	35
Pinot Grigio, Ponte del Diavolo	2022	Italy	10	38
Chenin Blanc, Skin Contact, Off the Charts - Bruce Jack	2023	South Africa	11	45
Gavi Di Gavi, La Giustiniana, Lugarara	2022	Italy	12.5	49
Furmint, Fulop Tokaji	2022	Hungary	13	49
Sauvignon Blanc, Framingham	2023	New Zealand	14	52
Chardonnay, Fess Parker	2022	California/USA	15	69
Gewurztraminer, Selida, Tramin	2022	Italy		69
Sancerre, L'indiscrete, Anthony Girard	2022	Loire/France		79
Chablis, Les Chanoines, Villages Laroche	2022	Burgundy/France		89
Semillon/Assyrtiko, Ovilos, Ktima Biblia Chora, Pangeon	2021	Greece		99
Chassagne-Montrachet, Vieilles Vignes, P&L Borgeot	2019	Burgundy/France		129
Tria Ampelia, Santorini, Oeno	2021	Santorini/ Greece		159
Mersault, Sous la Velle, David Moret	2022	Burgundy/France		199
Riesling, Trocken, Schlosss Johannisberg Gold	2022	Rheingau/Germany		329

## SPARKLING WINE & CHAMPAGNE

Rathfinny, Classic Cuvée Brut	2023	Sussex/England	15	85
Rathfinny, Classic Cuvée Rose	2023	Sussex/England	17	99
Ca Di Alte, Prosecco NV		Veneto/Italy	14	54
Moët & Chandon, Imperial NV		France	19	99
Billecart Salmon Brut, NV		France		149
Billecart Salmon Rosé, NV		France		199
Ruinart, Blanc de Blancs		France		229
Dom Perginon	2013	France		359

# DRINKS MENU

## BEERS / CIDER

<b>EFES</b> (Turkey Pint)	<b>6.9</b>
<b>MORETTI</b> (Italy 330cl)	<b>6.9</b>
<b>ALHAMBRA PREMIUM</b>	<b>6.9</b>
<b>SASSY CIDER</b> (France 330cl)	<b>6.5</b>
(Apple, Rosé, Pear)	

## JUICES

4.5

Orange	Pink Lemonade	Cranberry
Cloudy Apple	Mango	Cloudy Pear
Elderflower	Summer Berries	
Tomato	Pineapple	

## RED

	VINTAGE	COUNTRY	175ML	BOTTLE
Merlot, Montes Clasico, Colchagua	2021	Chile	9	36
Papa Figos - Tinto, Casa Ferreirinha, Douro	2022	Portugal	10	39
Malbec, Altos - Las Hormigas	2021	Argentina	11	46
Cabernet Sauvignon, Fog Mountain, Sonoma	2021	California/USA	12.5	49
Kalecik Karasi, Kayra	2022	Turkey	13	49
Saperavi, Bedoba, Kahketi	2021	Georgia	14	54
Pinot Noir, Les Ursulines, Jean -Claude Boisset	2022	Burgundy/France	15	69
Okuzguzu/Bogazkere, Buzbag Reserve, Kayra	2020	Turkey		69
Syrah, Chateau Oumsiyat, Mount Lebanon	2020	Lebanon		75
Cabernet Franc, Terroir Hunter, Undurraga	2021	Chile		79
Barolo, Massolino	2019	Piedmont/Italy		129
Rioja Alta Gran Reserva, '904 Selección Especial'	2015	La Rioja/Spain		199
Brunello di Montalcino, Biondi-Santi	2017	Tuscany/Italy		299
Cabernet Sauvignon, Far Niente, Napa Valley	2019	California/USA		389
Sassicaia, Tenuta San Guido, Bolgheri	2012	Tuscany/Italy		850

## HONEY

Loxwood Festival - Dry Honey Win	2022	England	13	56
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## ORANGE & ROSÉ

Amfóra Vin Orange, Villa Noria, Coteaux des Bessilles	2022	Languedoc/France	11	56
Pinot Grigio Rosato, Terre di Monteforte	2023	Veneto/Italy	9	36
Miraval Rosé	2023	Côte de Provence/France	11.5	49
Whispering Angel, Château D'Esclans	2022	Côte de Provence/France		69

## BOTTLED SODAS

4.5

## WATER (EIRA 700ml)

6.5

Still  
Sparkling