

SKEWD

AT THE GROVE 

ANATOLIAN WITH ATTITUDE

COLD

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

HOT

MINI LAHMACUN	7.9
Hand minced lamb with vegetables on a bed of mini oblong flat bread	
OCTOPUS	14.9
SUJUK	8.9
Coal-fired beef sausage, herb yoghurt, honey.	
HELLIM V	9.9
Coal-fired cheese, roasted tomatoes.	
COAL FIRED PRAWNS	14.9
Garlic and ginger marinade, sweet chilli sauce.	

SOIL

ROASTED HERITAGE BEET SALAD V	11.9
Herb goat cheese, chicory, endive, candied walnuts, balsamic glaze.	
THE SKEWD SALAD V	12.9
Seasonal leaves, dried figs, sultanas, dates, cranberries topped with Erzincan tulum cheese, crushed walnuts, olive oil sumak and pomegranate molasses.	
AGEAN SALAD V/VG	10.9
English cucumber, sugar drop cherry tomatoes, capers, red onion, Kalamata olives, sherry vinaigrette	

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

MINI SUJUK PIDE	12.9
Kashar cheese, tulum cheese, peppers, scallion.	
CALAMARI	13.9
Lightly floured, smoked paprika, sweet chilli dip.	
MINI PULLED LAMB PIDE	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.

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

SEA

SEA BASS	29.9
Coal-fired, hand-cut chips, shepherd salad.	
OCTOPUS	34.9
Coal-fired, hand-cut chips.	
OCEAN KEBAB	38.9
Salmon, monkfish, king prawns, octopus, braised fennel.	
COAL FIRED PRAWNS	33.9
Garlic and ginger marinade, hand cut chips, sweet chilli sauce.	

BEEF CUTS

35 days aged hereford	
TOMAHAWK	PAS
RIB EYE	PAS
FILLET	PAS

SAUCES

PEPPERCORN	3.9
RED WINE JUS	3.9

LUNCH MENU

ALI NAZIK	33.5
Lamb shish on smashed eggplant, hung yoghurt.	
VELI NAZIK	28.9
Chicken shish on smashed eggplant, hung yoghurt.	
VEGETARIAN SKEWER VG	21.9
A seasonal combination of vegetables drizzled with pomegranate molasses, salgam, olive oil and sumak.	
MIXED KEBAB	41.9
Lamb, chicken, adana shish, lamb chop, lamb ribs.	

SIDES

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

VG = VEGAN • V = VEGETARIAN

THE FOODS DESCRIBED WITHIN THIS MENU MAY CONTAIN NUTS OR DERIVATIVES OF NUTS. IF YOU SUFFER FROM ANY ALLERGY OR FOOD INTOLERANCE, PLEASE ADVISE A MEMBER OF STAFF WHO WILL BE PLEASED TO ASSIST YOU. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL.

 @SKEWDKITCHEN

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

EFES (Turkey Pint)	6.9
MORETTI (Italy 330cl)	6.9
ALHAMBRA PREMIUM	6.9
SASSY CIDER (France 330cl)	6.5
(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 Ferreira, 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