

# SKEWD

## AT THE GROVE

### ANATOLIAN WITH ATTITUDE

#### COLD

|                                              |     |                                                                                        |      |
|----------------------------------------------|-----|----------------------------------------------------------------------------------------|------|
| HUMMUS V/VG                                  | 9.5 | SELECTION OF MEZES                                                                     | 27.9 |
| MIXED OLIVES VG                              | 8.5 | 5 mezes recommended by the head chef                                                   |      |
| TARAMA                                       | 8.5 | SMASHED EGGPLANT V                                                                     | 9.9  |
| CACIK V                                      | 8.5 | Smoked eggplant, Kapia peppers smashed with tahini, fresh pomegranates                 |      |
| BEETROOT TARATOR V/N                         | 8.5 | KISIR SALAD V                                                                          | 8.9  |
| Roasted beets, hung yoghurt, garlic, walnuts |     | Bulgur wheat, spring onions, tomato purée, celery mixed herbs and pomegranate molasses |      |

#### HOT

|                                                                                                   |      |                                                                 |      |
|---------------------------------------------------------------------------------------------------|------|-----------------------------------------------------------------|------|
| PACHANGA                                                                                          | 12.5 | COAL FIRED PRAWNS                                               | 15.9 |
| Turkish spring roll, bell peppers, mushrooms, kashar cheese, cured beef on roasted pepper velouté |      | Garlic and ginger marinade, sweet chilli sauce                  |      |
| MINI LAHMACUN                                                                                     | 10.9 | CHICKEN WINGS                                                   | 11.9 |
| Hand minced lamb with vegetables on a bed of mini oblong flat bread                               |      | Marinated, coal-fired                                           |      |
| HUMMUS KAVURMA N                                                                                  | 12.9 | MINI SUJUK PIDE                                                 | 14.9 |
| Sautéed lamb, pine nuts, chillis                                                                  |      | Kashar cheese, tulum cheese, peppers, scallion                  |      |
| OCTOPUS                                                                                           | 13.9 | CALAMARI                                                        | 15.9 |
|                                                                                                   |      | Lightly floured, smoked paprika, sweet chilli dip               |      |
| SUJUK                                                                                             | 9.9  | HONEY-GLAZED GOATS' CHEESE V/N                                  | 14.9 |
| Coal-fired beef sausage, herb yoghurt, honey                                                      |      | Beetroot purée, caramelised shallots, balsamic, crushed walnuts |      |
| HELLIM V                                                                                          | 10.9 | MINI PULLED LAMB PIDE N                                         | 15.9 |
| Coal-fired cheese, roasted tomatoes                                                               |      | Pine nuts, kashar cheese, tulum cheese, peppers                 |      |
| PAN-SEARED SCALLOPS                                                                               | 18.9 |                                                                 |      |
| Mashed pot, Malibu butter                                                                         |      |                                                                 |      |

#### SOIL

|                                                                                                                                                        |      |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| ROASTED HERITAGE BEET SALAD V/N                                                                                                                        | 12.9 |
| Herb goat cheese, chicory, endive, candied walnuts, balsamic glaze                                                                                     |      |
| THE SKEWD SALAD V/N                                                                                                                                    | 14.9 |
| Seasonal leaves, dried figs, sultanas, dates, cranberries topped with Erzincan tulum cheese, crushed walnuts, olive oil sumak and pomegranate molasses |      |
| AEGEAN SALAD V/VG                                                                                                                                      | 12.9 |
| English cucumber, sugar drop cherry tomatoes, capers, red onion, Kalamata olives, sherry vinaigrette                                                   |      |
| Add Feta Cheese                                                                                                                                        | 2.5  |

#### FIRE

|                                                                                           |      |                                                                                                      |      |
|-------------------------------------------------------------------------------------------|------|------------------------------------------------------------------------------------------------------|------|
| All of our dishes are cooked over British woodlands coal and served with shepherd's salad |      |                                                                                                      |      |
| LAMB SHISH (FILLET)                                                                       | 32.9 | WRAPPED BEYTI                                                                                        | 29.9 |
| Our signature dish                                                                        |      | Adana wrapped in lavash bread, hung yoghurt, Halep sauce                                             |      |
| CHICKEN SHISH                                                                             | 27.9 |                                                                                                      |      |
| LAMB RIBS                                                                                 | 28   | ALI NAZIK                                                                                            | 36.9 |
| LAMB CHOPS                                                                                | 34.9 | Lamb shish on smashed eggplant, hung yoghurt                                                         |      |
| ADANA                                                                                     | 26.5 | VELI NAZIK                                                                                           | 32.5 |
| Minced lamb seasoned and skewered                                                         |      | Chicken shish on smashed eggplant, hung yoghurt                                                      |      |
| CHICKEN WINGS                                                                             | 24.9 | VEGETARIAN SKEWER VG                                                                                 | 23.9 |
| HALEP                                                                                     | 28.9 | A seasonal combination of vegetables drizzled with pomegranate molasses, salgam, olive oil and sumak |      |
| Adana served on spicy pepper and onion sauce                                              |      | MIXED KEBAB                                                                                          | 45.9 |
|                                                                                           |      | Lamb, chicken, adana shish, lamb chop, lamb ribs                                                     |      |

#### SEA

|                                                               |      |
|---------------------------------------------------------------|------|
| SEA BASS                                                      | 29.9 |
| Coal-fired, hand-cut chips, shepherd salad.                   |      |
| OCTOPUS                                                       | 34.9 |
| Coal-fired, hand-cut chips.                                   |      |
| KING PRAWNS                                                   | 34.9 |
| Cooked in garlic, white wine and herb butter, hand-cut chips. |      |
| OCEAN KEBAB                                                   | 41.9 |
| Salmon, monkfish, king prawns, octopus, braised fennel.       |      |

#### BEEF CUTS

|                                   |       |
|-----------------------------------|-------|
| Dry aged, Grass Fed Herefordshire |       |
| TOMAHAWK (1.1KG)                  | 149.9 |
| RIB EYE (340G)                    | 64.9  |
| FILLET (280G)                     | 69.9  |
| CÔTE DE BOEUF (450G)              | 79.9  |

#### SAUCES

|              |     |
|--------------|-----|
| PEPPERCORN   | 3.9 |
| RED WINE JUS | 3.9 |

#### SIDES

|                                                          |      |
|----------------------------------------------------------|------|
| PILAV RICE OR BULGUR RICE V                              | 5.9  |
| BULGUR RICE vg                                           | 5.9  |
| HAND-CUT CHIPS V                                         | 7.5  |
| Salt thyme                                               |      |
| CREAMY SPINACH                                           | 8.5  |
| Garlic, aged parmesan                                    |      |
| COAL-FIRED CHILLIES VG                                   | 6.5  |
| Salt olive oil                                           |      |
| BARBECUED MUSHROOMS OR ONIONS VG                         | 8.5  |
| Salgam, pomegranate molasses, sumak, parsley             |      |
| SEASONAL GREENS VG                                       | 10.5 |
| COAL-FIRED VEGETABLES VG                                 | 11.5 |
| Seasonal vegetables, salgam, pomegranate molasses, sumak |      |
| BREAD                                                    | 4.9  |

COCKTAILS MENU

|                                                                                       |           |                                                                                     |           |
|---------------------------------------------------------------------------------------|-----------|-------------------------------------------------------------------------------------|-----------|
| <b>LYCHEE MARTINI</b><br>broken clock vodka, lychee, orange blossom, citrus           | <b>19</b> | <b>FROZEN</b>                                                                       |           |
|                                                                                       |           | <b>FROZEN STRAWBERRY DAIQUIRI</b><br>Havana club 3yo rum, strawberry, lime          | <b>19</b> |
|                                                                                       |           | <b>FROZEN MIAMI VICE</b><br>Best of both frozen strawberry daiquiri and pina colada | <b>22</b> |
| <b>PASSIONFRUIT MARTINI</b><br>Absolut vanilla vodka, passionfruit, vanilla, Prosecco | <b>19</b> |                                                                                     |           |
| <b>MOJITO</b><br>Classic or strawberry                                                | <b>19</b> | <b>FROZEN MARGARITA</b><br>Ocho silver tequila, lime, cointreau                     | <b>19</b> |
|                                                                                       |           | <b>FROZEN PINA COLADA</b><br>Havana club special rum, pineapple, coconut            | <b>19</b> |

WINE MENU

| WHITE                                                   | VINTAGE | COUNTRY           | 175ML | BOTTLE |
|---------------------------------------------------------|---------|-------------------|-------|--------|
| Vinho Verde, Louriero, Azevedo                          | 2022    | Portugal          | 10    | 37     |
| Pinot Grigio, Ponte del Diavolo                         | 2022    | Italy             | 10    | 38     |
| Chenin Blanc, Skin Contact, Off the Charts - Bruce Jack | 2023    | South Africa      | 11    | 45     |
| Furmint, Fulop Tokaji                                   | 2022    | Hungary           | 13    | 49     |
| Gavi Di Gavi, La Giustiniana, Lugarara                  | 2022    | Italy             | 14    | 52     |
| Sauvignon Blanc, Framingham                             | 2023    | New Zealand       | 14    | 52     |
| Chardonnay, Fess Parker                                 | 2022    | California/USA    | 17    | 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    | VINTAGE | COUNTRY        | 125ML | BOTTLE |
|-------------------------------|---------|----------------|-------|--------|
| 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    | 109    |
| Billecart Salmon Brut, NV     |         | France         |       | 149    |
| Billecart Salmon Rosé, NV     |         | France         |       | 199    |
| Ruinart, Blanc de Blancs      |         | France         |       | 229    |
| Dom Perignon                  | 2013    | France         |       | 359    |

DRINKS MENU

| BEERS / CIDER                     |            | JUICES       | 4.5           |
|-----------------------------------|------------|--------------|---------------|
| <b>EFES</b> (Turkey Pint)         | <b>7.9</b> | Orange       | Pink Lemonade |
| <b>MORETTI</b> (Italy 330cl)      | <b>6.9</b> | Cloudy Apple | Mango         |
| <b>SASSY CIDER</b> (France 330cl) | <b>6.5</b> |              |               |
| (Apple, Rosé)                     |            |              |               |

|                                                                           |           |                                            |           |
|---------------------------------------------------------------------------|-----------|--------------------------------------------|-----------|
| <b>SPRITZ</b>                                                             |           | <b>MOCKTAILS</b>                           |           |
| <b>PIMM'S</b><br>Pimm's no1, lemonade                                     | <b>15</b> | <b>VIRGIN STRAWBERRY DAIQUIRI (FROZEN)</b> | <b>11</b> |
|                                                                           |           | <b>VIRGIN LIME DAIQUIRI (FROZEN)</b>       | <b>11</b> |
| <b>APEROL SPRITZ</b><br>Aperol, Prosecco, Soda                            | <b>16</b> | <b>VIRGIN PINA COLADA (FROZEN)</b>         | <b>11</b> |
|                                                                           |           | <b>ELDERFLOWER SPRITZ</b>                  | <b>11</b> |
| <b>ST GERMAIN SPRITZ</b><br>St.germain elderflower liquor, Prosecco, soda | <b>17</b> |                                            |           |
| <b>POMEGRANATE SPRITZ</b><br>Pama pomegranate, Prosecco, soda             | <b>16</b> |                                            |           |

| RED                                               | VINTAGE | COUNTRY         | 175ML | BOTTLE |
|---------------------------------------------------|---------|-----------------|-------|--------|
| Merlot, Montes Clasico, Colchagua                 | 2021    | Chile           | 9     | 36     |
| Papa Figos - Tinto, Casa Ferreirainha, Douro      | 2022    | Portugal        | 10    | 39     |
| Malbec, Altos - Las Hormigas                      | 2021    | Argentina       | 12    | 46     |
| Cabernet Sauvignon, Fog Mountain, Sonoma          | 2021    | California/USA  | 13    | 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 | 17    | 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                             | VINTAGE | COUNTRY | 175ML | BOTTLE |
|-----------------------------------|---------|---------|-------|--------|
| Loxwood Festival - Dry Honey Wine | 2022    | England | 14    | 56     |

| ORANGE & ROSÉ                                         | VINTAGE | COUNTRY                 | 175ML | BOTTLE |
|-------------------------------------------------------|---------|-------------------------|-------|--------|
| Amfôra 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 | 14    | 49     |
| Whispering Angel, Château D'Esclans                   | 2022    | Côte de Provence/France | 17    | 69     |

BOTTLED SODAS 4.5

| WATER     | 6.5 |
|-----------|-----|
| Still     |     |
| Sparkling |     |