

SKEWD

AT THE GROVE

ANATOLIAN WITH ATTITUDE

COLD

HUMMUS V	9.5
MIXED OLIVES VG	8.5
TARAMA	8.5
CACIK V	8.5
BEETROOT TARATOR V/N	8.5
Roasted beets, hung yoghurt, garlic, walnuts	

HOT

PACHANGA	12.5
Turkish spring roll, bell peppers, mushrooms, kashar cheese, cured beef on roasted pepper velouté	
MINI LAHMACUN	10.9
Hand minced lamb with vegetables on a bed of mini oblong flat bread	
HUMMUS KAVURMA N	12.9
Sautéed lamb, pine nuts, chillis	
OCTOPUS	13.9
SUJUK	9.9
Coal-fired beef sausage, herb yoghurt, honey	
HELLIM V	10.9
Coal-fired cheese, roasted tomatoes	
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	

SELECTION OF MEZES	27.9
5 mezes recommended by the head chef	
SMASHED EGGPLANT V	9.9
Smoked eggplant, Kapia peppers smashed with tahini, fresh pomegranates	
KISIR SALAD V	8.9
Bulgur wheat, spring onions, tomato purée, celery mixed herbs and pomegranate molasses	

COAL FIRED PRAWNS	15.9
Garlic and ginger marinade, sweet chilli sauce	
CHICKEN WINGS	11.9
Marinated, coal-fired	
MINI SUJUK PIDE	14.9
Kashar cheese, tulum cheese, peppers, scallion	
CALAMARI	15.9
Lightly floured, smoked paprika, sweet chilli dip	
HONEY-GLAZED GOATS' CHEESE V/N	14.9
Beetroot purée, caramelised shallots, balsamic, crushed walnuts	
MINI PULLED LAMB PIDE N	15.9
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)	32.9
Our signature dish	
CHICKEN SHISH	27.9
LAMB RIBS	28
LAMB CHOPS	34.9
ADANA	26.5
Minced lamb seasoned and skewered	
CHICKEN WINGS	24.9
HALEP	28.9
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.	
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	
RIB EYE (340G)	64.9
FILLET (280G)	69.9

SAUCES

PEPPERCORN	3.9
RED WINE JUS	3.9

WRAPPED BEYTI	29.9
Adana wrapped in lavash bread, hung yoghurt, Halep sauce	
ALI NAZIK	36.9
Lamb shish on smashed eggplant, hung yoghurt	
VELI NAZIK	32.5
Chicken shish on smashed eggplant, hung yoghurt	
VEGETARIAN SKEWER VG	23.9
A seasonal combination of vegetables drizzled with pomegranate molasses, salgam, olive oil and sumak	
MIXED KEBAB	45.9
Lamb, chicken, adana shish, lamb chop, lamb ribs	

SIDES

PILAV RICE V	5.9
BULGUR RICE V/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

BODRUM SUNSET Gin, Aperol, Mandarine, Lime, Ginger	19	FROZEN BERRY DAIQUIRI White Rum, Strawberry, Raspberry, Lime, Mandarine, Crispy Passion Fruit	20
SUMMER MIMOSA Elderflower, Apricot, Lime, Blood Orange, Prosecco	17	FROZEN YUZU MARGARITA Silver Tequila, Yuzu, Sake, Cointreau, Agave, Micro Basil	20
SKEWD BASIL SMASH Gin, Bergamot, Elderflower, Green Apple, Basil, Lime	19	BOSPHORUS BREEZE Gin, Elderflower, Yuzu, Cucumber, Soda, Mint	19
SKEWD SPRITZ Aperol, Elderflower, Strawberry, Kiwi, Soda, Prosecco, Mint	19	CYPRLOT ROSE Red Berry Vodka, Yuzu, Coconut, Rose	20

WINE MENU

WHITE	VINTAGE	COUNTRY	175ML	250ML	BOTTLE
Vinho Verde, Louriero, Azevedo	2023	Portugal	11	14	42
Pinot Grigio, Ponte del Diavolo	2024	Italy	12	15	45
Chenin Blanc, Skin Contact, Off the Charts - Bruce Jack	2024	South Africa	13	16	47
Sauvignon Blanc, Greywacke	2024	New Zealand	14	17	49
Gavi di Gavi, La Giustiniana, Lugarara	2024	Italy	14	17	49
Kuzubag Narince	2023	Turkey	15	18	54
Chardonnay, Fess Parker	2023	California/USA	16	19	57
Chablis, Les Chanoines, Villages Laroche	2023	Burgundy/France			79
M3 Chardonnay, Adelaide Hills, Smith + Shaw	2023	Australia			95
Sancerre, Domaine des Brosses	2023	Loire/France			99
Mersault, 'Sous la Velle', David Moret	2023	Burgundy/France			199
Riesling Trocken, Schloss Johannisberg, Goldlack	2019	Rheingau/Germany			329
Ettiene Sauzet, Puligny-Montrachet 1er Cru, Les Perrieres	2022	Burgundy/France			449

SPARKLING WINE & CHAMPAGNE	VINTAGE	COUNTRY	125ML	BOTTLE
Ca Di Alte, Prosecco	NV	Veneto / Italy	14	54
Rathfinny, Classic Cuvée Brut	2019	Sussex/England	15	85
Rathfinny, Classic Cuvée Rose	2019	Sussex/England	17	99
Moët & Chandon, Imperial	NV	France	19	109
Billecart Salmon Brut	NV	France		149
Billecart Salmon Rosé	NV	France		199
Ruinart, Blanc de Blancs	NV	France		329
Dom Perignon	2013	France		359

DRINKS MENU

BEERS / CIDER	JUICES	4.5
EFES (Turkey Pint) 8.5	Orange	Pink Lemonade
NOAM (Germany 330ml) 8	Cloudy Apple	Mango
ESTRELLA GALICIA GLUTEN FREE (Spain 330ml) 7.5		
SASSY CIDER (France 330ml) 7.5		

MOCKTAILS

LYCHEE MARTINI Vodka, Lychee, Lime, Lillet Blanc, Neroli	20	1001 NIGHTS Raspberry, Strawberry, Mandarine, Peach, Lime	12
ST GERMAIN SPRITZ St. Germain Elderflower Liqueur, Mint, Prosecco, Soda	19	ROMERO & JULIETTE Pink Grapefruit, Lime, Rosemary, Ginger, Lemongrass	12
PORNSTAR MARTINI Vodka, Vanilla, Passion Fruit, Pineapple, Lime, Prosecco	20	MANGO COLADA Coconut, Mango, Lychee, Pineapple, Lime	12
ANATOLIAN PALOMA Silver Tequila, Agave, Lime, Grapefruit Soda, Urfa Chilli	20	VIRGIN MOJITO Raspberry, Strawberry, Passion Fruit, Lychee	12
FERRERO ROCHER OLD FASHIONED Woodford Reserve Bourbon Whisky, Cocoa, Hazelnut, Bitters, Smoke	20	VIRGIN ELDERFLOWER SPRITZ Elderflower Cordial, Lime, Mint, Soda Water	12

RED	VINTAGE	COUNTRY	175ML	250ML	BOTTLE
Tempranillo, Bodegas Bideona, Mayela	2023	Spain	11	14	42
Papa Figos - Tinto, Casa Ferreirinha, Douro	2023	Portugal	12	15	45
Malbec, Altos Las Hormigas	2022	Argentina	12	15	45
Cabernet Sauvignon, Fog Mountain, Sonoma	2022	California/USA	13	16	47
Merlot, Chateau Oumsiyat	2020	Lebanon	13	16	47
Saperavi, Bedoba, Kahketi	2022	Georgia	14	17	49
Pinot Noir, Vieilles Vignes Philippe Le Hardi	2022	Burgundy/France	17	20	64
Okuzguzu, Kuzubag	2022	Turkey			69
Syrah, Boekenhoutskloof	2021	South Africa			109
Barolo, Massolino, Piedmont	2020	Italy			129
Rioja Alta Gran Reserva, '904 Selección Especial', La Rioja	2015	Spain			199
Brunello di Montalcino, Biondi-Santi	2017	Tuscany/Italy			299
Sassicaia, Tenuta San Guido, Bolgheri	2018	Tuscany/Italy			850

ORANGE & ROSÉ	VINTAGE	COUNTRY	175ML	250ML	BOTTLE
Pinot Grigio Rosato, Terre di Monteforte	2024	Veneto/Italy	11	14	39
Amfòra Vin Orange, Villa Noria, Coteaux des Bessilles	2024	Languedoc/France	12	15	45
Miraval Rosé	2024	France	15	18	54
Whispering Angel, Château D'Esclans	2024	France	17	25	69

NON ALCOHOLIC WINE	COUNTRY	BOTTLE
Wild Idol Sparkling White	England	55
Wild Idol Sparkling Rosé	England	55

BOTTLED SODAS	4.5
WATER (EIRA 700ml)	6
Still	
Sparkling	