



AT THE GROVE 

ANATOLIAN WITH **ATTITUDE**



FESTIVE SET MENU

69 PP

COLD STARTERS (SHARING)

HUMUS

CACIK

SMASHED EGGPLANT

STARTERS

EARTH APPLE SOUP

Toasted sourdough, black truffle, chive cream & toasted chestnut

PRAWN CROQUETTE

Foie gras, chilies, sriracha mayo

PAN SEARED YELLOW FIN TUNA

Toasted sesame seeds, Urfa chili aioli, teriyaki sauce

HONEY GLAZED GOAT CHEESE

Beetroot puree, caramelized shallots, balsamic, crushed walnuts

MAINS

GRILLED BABY CHICKEN

Brussels sprouts, heritage potato hash, sujuk, wild garlic aioli

ADANA

Minced lamb seasoned and skewered, shepherd salad

LAMB SHISH

Our signature lamb shish fillet, shepherd salad

MIXED SHISH

Lamb & Chicken skewer combo, shepherd salad

SEABASS

Seabass fillets, tartare sauce, shepherd salad

Vegan and vegetarian options available upon request

SIDES

PILAV

BULGUR

HAND CUT CHIPS

SEASONAL GREENS

DESSERTS

WALNUT PUDDING

CHOCOLATE AND GINGER TORTE

BLUEBERRY CHEESECAKE

 @SKEWDKITCHEN

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.



AT THE GROVE 

ANATOLIAN WITH **ATTITUDE**



FESTIVE SET MENU

85 PP

COLD STARTERS (SHARING)

HUMUS

CACIK

SMASHED EGGPLANT

STARTERS

EARTH APPLE SOUP

Toasted sourdough, black truffle, chive cream & toasted chestnut

PRAWN CROQUETTE

Foie gras, chillies, sriracha mayo

PAN SEARED YELLOW FIN TUNA

Toasted sesame seeds, Urfa chili aioli, teriyaki sauce

HONEY GLAZED GOAT CHEESE

Beetroot puree, caramelized shallots, balsamic, crushed walnuts

MAINS

DOVER SOLE

Brown shrimps, crispy capers, cranberry beurre noisette

RIB EYE 12OZ

(WITH PEPPERCORN AND CHIPS)

Dry aged, grass fed, Herefordshire, peppercorn sauce, hand cut chips.

WAGYU BEEF KEBAB

Served on pide bread, red onion and sumac salad, toasted Antep pistachio.

GRILLED BABY CHICKEN

Brussel sprouts, heritage potato hash, sujuk, wild garlic aioli

Vegan and vegetarian options available upon request

DESSERTS

CHOCOLATE AND GINGER TORTE

WALNUT PUDDING

KUNEFE

 @SKEWDKITCHEN

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.