

# SKEWD

AT THE GROVE 

## ANATOLIAN WITH ATTITUDE

### COLD

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

### HOT

<b>PACHANGA</b>	12.5
Turkish spring roll, bell peppers, mushrooms, kashar cheese, cured beef on roasted pepper velouté	
<b>MINI LAHMACUN</b>	10.9
Hand minced lamb with vegetables on a bed of mini oblong flat bread	
<b>HUMMUS KAVURMA</b> N	12.9
Sautéed lamb, pine nuts, chillis	
<b>OCTOPUS</b>	15.9
<b>SUJUK</b>	9.9
Coal-fired lamb sausage, herb yoghurt, honey	
<b>HELLIM</b> V	10.9
Coal-fired cheese, roasted tomatoes	
<b>PAN-SEARED SCALLOPS</b>	18.9
Mashed pot, Malibu butter	

### SOIL

<b>ROASTED HERITAGE BEET SALAD</b> V/N	12.9
Herb goat cheese, chicory, endive, candied walnuts, balsamic glaze	
<b>THE SKEWD SALAD</b> V/N	14.9
Seasonal leaves, dried figs, sultanas, dates, cranberries topped with Erzincan tulum cheese, crushed walnuts, olive oil sumak and pomegranate molasses	
<b>AEGEAN SALAD</b> V/VG	13.9
English cucumber, sugar drop cherry tomatoes, capers, red onion, Kalamata olives, sherry vinaigrette	
Add barrel aged feta <b>2.9</b>	

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

<b>COAL FIRED PRAWNS</b>	16.9
Garlic and ginger marinade, sweet chilli sauce	
<b>CHICKEN WINGS</b>	11.9
Marinated, coal-fired	
<b>MINI SUJUK PIDE</b>	14.9
Kashar cheese, tulum cheese, peppers, scallion	
<b>CALAMARI</b>	15.9
Lightly floured, smoked paprika, sweet chilli dip	
<b>HONEY-GLAZED GOATS' CHEESE</b> V/N	14.9
Beetroot purée, caramelised shallots, balsamic, crushed walnuts	
<b>MINI PULLED LAMB PIDE</b> N	14.9
Pine nuts, kashar cheese, tulum cheese, peppers	

### FIRE

Served with shepherd's salad.	
<b>LAMB SHISH (FILLET)</b>	32.9
Our signature dish	
<b>CHICKEN SHISH</b>	27.9
<b>LAMB RIBS</b>	28
<b>LAMB CHOPS</b>	35.9
<b>ADANA</b>	26.5
Minced lamb seasoned and skewered	
<b>CHICKEN WINGS</b>	24.9
<b>HALEP</b>	28.9
Adana served on spicy pepper and onion sauce	
<b>WRAPPED BEYTI</b>	29.9
Adana wrapped in lavash bread, hung yoghurt, Halep sauce	
<b>ALI NAZIK</b>	36.9
Lamb shish on smashed eggplant, hung yoghurt	
<b>VELI NAZIK</b>	31.5
Chicken shish on smashed eggplant, hung yoghurt	
<b>VEGETARIAN SKEWER</b> VG	23.9
A seasonal combination of vegetables drizzled with pomegranate molasses, salgam, olive oil and sumak	
<b>MIXED KEBAB</b>	45.9
Lamb, chicken, adana shish, lamb chop, lamb ribs	

### 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>	34.9
Cooked in garlic and herb butter, hand-cut chips.	
<b>OCEAN KEBAB</b>	41.9
Salmon, monkfish, king prawns, octopus, braised fennel.	

### BEEF CUTS

Dry aged, Grass Fed Herefordshire	
<b>RIB EYE (340G)</b>	59.9
<b>FILLET (280G)</b>	64.9
<b>SAUCES</b>	
<b>PEPPERCORN</b>	3.9
<b>RED WINE JUS</b>	3.9

### SIDES

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

V - VEGETARIAN  
VG - VEGAN  
N - NUTS

## COCKTAILS MENU

<b>LYCIAN</b> Gin, Aperol, Mandarine, Passionfruit, Lemongrass, Ginger	<b>20</b>	<b>YUZURI</b> Gin, Elderflower, Yuzu, Cucumber, Soda, Mint	<b>20</b>
<b>SKEWD BASIL SMASH</b> Gin, Bergamot, Elderflower, Green Apple, Basil, Lime	<b>20</b>	<b>CYPRIT ROSE</b> Red Berry Vodka, Yuzu, Coconut, Rose	<b>20</b>
<b>SKEWD SPRITZ</b> Aperol, Elderflower, Strawberry, Kiwi, Soda, Prosecco, Mint	<b>19</b>	<b>ANATOLIAN PALOMA</b> Silver Tequila, Agave, Lime, Grapefruit Soda, Sumac	<b>19</b>
<b>FROZEN BERRY DAIQUIRI</b> White Rum, Strawberry, Raspberrry, Lime, Mandarine, Peach, Crispy Mango	<b>20</b>	<b>SPICY YUZU MARGARITA</b> Silver Tequila, Yuzu, Sake, Orange Liqueur, Agave, Chilli Salt	<b>20</b>

## WINE MENU

### WHITE

	VINTAGE	COUNTRY	175ML	250ML	BOTTLE
Vinho Verde, Louriero, Azevedo	2023	Portugal	11	15	42
Pinot Grigio, Ponte del Diavolo	2024	Italy	12	17	45
Chenin Blanc, Skin Contact, Off the Charts - Bruce Jack	2024	South Africa	13	18	49
Gavi di Gavi, La Giustiniana, Lugarara	2024	Italy	14	20	53
Sauvignon Blanc, Greywacke	2024	New Zealand	14	20	53
Chardonnay, Fess Parker	2023	California/USA	17	23	72
Kuzubag Narince	2023	Turkey			60
Chablis, Les Chanoines, Villages Laroche	2023	Burgundy/France			86
M3 Chardonnay, Adelaide Hills, Smith + Shaw	2023	Australia			105
Sancerre, Domaine des Brosses	2023	Loire/France			105
Mersault, 'Sous la Velle', David Moret	2023	Burgundy/France			230
Riesling Trocken, Schloss Johannisberg, Goldlack	2019	Rheingau/Germany			378
Ettiene Sauzet, Puligny-Montrachet 1er Cru, Les Perrieres	2022	Burgundy/France			515

### SPARKLING WINE & CHAMPAGNE

	VINTAGE	COUNTRY	125ML	BOTTLE
Ca Di Alte, Prosecco	NV	Venet /Italy	14	54
Rathfinny, Classic Cuvée Brut	2019	Sussex/England	16	94
Rathfinny, Classic Cuvée Rose	2019	Sussex/England		115
Moët & Chandon, Imperial	NV	France	19	125
Billecart Salmon Brut	NV	France		170
Billecart Salmon Rosé	NV	France		200
Ruinart, Blanc de Blancs	NV	France		329
Dom Perignon	2013	France		375

## DRINKS MENU

### BEERS / CIDER

<b>EFES</b> (Turkey Pint)	<b>8.5</b>
<b>NOAM</b> (Germany 330ml)	<b>8</b>
<b>ESTRELLA GALICIA GLUTEN FREE</b> (Spain 330ml)	<b>7.5</b>
<b>SASSY CIDER</b> (France 330ml)	<b>7.5</b>

### JUICES

Orange	Pink Lemonade	<b>4.5</b>
Cloudy Apple	Mango	

## MOCKTAILS

<b>LYCHEE MARTINI</b> Vodka, Lychee, Lime, Elderflower, Lillet Blanc	<b>20</b>	<b>1001 NIGHTS</b> Raspberry, Strawberry, Mandarine, Peach, Lime	<b>12</b>
<b>PORNSTAR MARTINI</b> Vodka, Vanilla, Passionfruit, Pineapple, Lime, Prosecco	<b>20</b>	<b>MANGO COLADA</b> Coconut, Mango, Lychee, Pineapple, Lime	<b>12</b>
<b>FERRERO ROCHER OLD FASHIONED</b> Woodford Reserve Bourbon Whisky, Cocoa, Hazelnut, Bitters	<b>20</b>	<b>VIRGIN MOJITO</b> Raspberry, Strawberry, Passion Fruit, Lychee	<b>12</b>
<b>MANGO COLADA</b> White Rum, Coconut, Mango, Lychee, Pineapple, Lime	<b>20</b>	<b>VIRGIN ELDERFLOWER SPRITZ</b> Elderflower Cordial, Lime, Mint, Soda Water	<b>12</b>

### RED

	VINTAGE	COUNTRY	175ML	250ML	BOTTLE
Tempranillo, Bodegas Bideona, Mayela	2023	Spain	11	16	42
Papa Figos - Tinto, Casa Ferreirinha, Douro	2023	Portugal	12	17	45
Malbec, Altos Las Hormigas	2022	Argentina	13	19	48
Cabernet Sauvignon, Fog Mountain, Sonoma	2022	California/USA	14	21	53
Merlot, Chateau Oumsiyat	2020	Lebanon	14.5	21	55
Pinot Noir, Vieilles Vignes Philippe Le Hardi	2022	Burgundy/France	20	29	76
Okuzguzu, Kuzubag	2022	Turkey			69
Saperavi, Bedoba, Kahketi	2022	Georgia			80
Syrah, Boekenhouts kloof	2021	South Africa			125
Barolo, Massolino, Piedmont	2020	Italy			145
Rioja Alta Gran Reserva, '904 Selección Especial', La Rioja	2015	Spain			205
Brunello di Montalcino, Biondi-Santi	2017	Tuscany/Italy			340
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	15.5	40
Miraval Rosé	2024	France	15	19	56
Amföra Vin Orange, Villa Noria, Coteaux des Bessilles	2024	Languedoc/France	15	19	65
Whispering Angel, Château D'Esclans	2024	France	17	25	73

### BOTTLED SODAS

<b>WATER</b> (750ml)	<b>7</b>
Still	
Sparkling	