



SKEWD AT THE GROVE NEW YEARS EVE

WELCOME DRINKS ON ARRIVAL

MEZES

A SELECTION OF MEZES WITH FRESHLY BAKED PIDE BREAD, SERVED AT THE TABLE.

STARTERS (CHOICE OF)

JERUSALEM ARTICHOKE SOUP

Black truffle, chive cream, toasted sourdough

BURNT HONEY GOATS CHEESE V

Grape mustard, bulls blood beets two ways,
fire roasted banana shallots, walnuts & pistachios

MINI LAHMACUN

Hand minced lamb, isot, egyptian onions, curly parsley

OCTOPUS SKEWER

Pomegranate glaze, muhammara, barrel aged feta,
fire roasted seeds

TIGER PRAWNS OVER EMBERS

Garlic butter, burned lime

CHICKEN WINGS

Urfa chili bbq sauce glaze

MAINS (CHOICE OF)

Served with shepherd's salad

VELI NAZIK

Chicken shish, smashed aubergine purée, hung yoghurt.

ALI NAZIK

Lamb shish, smashed aubergine purée, hung yoghurt.

HALEP

Adana, spicy pepper and onion sauce.

SEA BASS FILLET

Chargrilled, Turkish tartare sauce, lime wedge.

VEGETARIAN WRAPPED BEYTI

Chargrilled seasonal vegetables wrapped in lavash bread, strained
yoghurt, Halep sauce and crumbled feta.

RIB-EYE STEAK • MOLLENDO WAGYU

4-5 BMS • 300g Heritage potato hash, winter greens and
peppercorn sauce.

SIDES (CHOICE OF)

PILAV OR BULGUR RICE

HAND-CUT CHIPS

CREAMY SPINACH

COAL-FIRED CHILLIES

BARBECUED MUSHROOMS OR ONIONS

SEASONAL GREENS

COAL-FIRED VEGETABLES

DESSERTS (CHOICE OF)

WALNUT PUDDING

KÜNEFE

CHOCOLATE & GINGER TORTE

BAKLAVA