

leydi

WELCOME GLASS

Roebuck Estates Classic Cuvée

TURKISH BREAD^V

tirnak pide, somun bread & lavash

POTATO CRISPS^V

baharat spices, garlic, parsley, yoghurt, lemon

CACIK^V

yoghurt, garlic, cucumber, mint

AEGAN GIRIT EZME^V

courgettes, carrot, feta, yoghurt, pistachios

ATOM^V

yoghurt, spicy urfa chilli oil

SPICY TOMATO EZME^{VG}

hot peppers, pomegranate molasse

SMOKED AUBERGINE^V

pounded with garlic & mustard

BAKED CLAYPOT HUMMUS

pastirma brown butter

MUHAMARRA^{VG}

sun-dried red pepper salça, walnuts

DOLMA^V

garlic yoghurt

BOREK^V

crispy filo, feta & leeks, truffle honey

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MIXED GRILL

adana, chicken shish and lamb kebab of the day
served with dripping pide, grilled ezme, peppers & onion salad

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SEASONAL FRUITS

served three ways - fresh, sun-dried and with a scoop of sorbet

KÜNEFE

kadayif pastry filled with pistachio and kaymak

KURABIYE

tahini, caramelised apple & pistachio biscuits

£75pp

Please let us if you have any allergens or dietary requirements