

BARBOUN

TO START

PRAWN SAGANAKI 12 Smoked butter bisque, datterini, salty fingers	MUHLAMA 12 Kefalatoryi cheese fondue, wild mushroom, truffle jus	CURED SALMON 11 Pastirma, kumquat, honey and soy, fennel
TALAGANI CHEESE 12 Fig, wildflower honey, truffle, Sarawak N	BEETROOT FRITTERS 9 Whipped feta, mint V	CRISPY SQUID 10 Coriander mayo, lime
BARBOUN 9 Red mullet, preserved lemon, hazelnut, charred romano pepper N	WHITEBAIT 8 Squid ink mayo, pickled cucumber	DOLMA 9 Sun-dried aubergine, burnt butter, garlic yoghurt N V

WOOD FIRED MANGAL

SMOKED TURLU Okra, aubergine, confit garlic yoghurt, spinach chermoula VG	21
SEABREAM 450g whole butterflied, samphire, wakame seaweed butter GF	22
HALIBUT 250g troncon, smoked tomatoes GF	35
HALF CHICKEN Free range herb fed, baharat yoghurt, charred corn, lime GF H	24
LAMB RUMP Te Mana lamb, burnt aubergine, lemon yoghurt GF H	26
SHORT RIB 12 hour smoked beef, Iskender sauce, chilli butter H	28
SIRLOIN Hereford, 40 day dry-aged 350g H	30
LAMB KÖFTE Flatbread, muhammara yoghurt, Turkish pepper H N	18
FILLET Dexter, salt-aged 250g H	35
PRAWN PASTITIO Oven pasta, kefalatoryi cheese, prawn cocktail sauce	22

All steaks are served with charred Salgam onions

SIDES

SKIN ON FRIES 5 Rosemary salt VG	BROCCOLI 6 Anchovy aioli GF
BATATA HARRA 6 Crispy potatoes, herbs, lime VG	GREEK SALAD 7 Cretan feta, kalamata olive, rusk, pickled onion V
MUJADARA 5 Lentils, ancient grains, lemon, garlic oil VG	TABOON BREAD 6 Whipped cod roe

SAUCES

ANCHOVY ZHOUG
AVGOLEMENO HOLLANDAISE
BEEF JUS
DATE KETCHUP
2

V=VEGETARIAN | GF=GLUTEN FREE | VG=VEGAN | N=NUTS

Discretionary service charge of 12.5% is added to your bill, which is distributed amongst our team. We cannot guarantee that our menu is allergen free. Please ask a member of our team for further allergen information. Our dishes may contain traces of nuts.