

ANASON

In a style true to its inspiration of Istanbul Meyhanes all dishes are designed to share

Stone baked bread	14
Lentil Kofte, radish, pickled chillies, cos lettuce	6ea
Rock oyster, tarama, squid ink cracker, beach succulents	8ea
Salmon pastirma on toast, pickled onion, yoghurt tartare	12ea
Beef tartare, ezme salsa, perilla, cumin cracker	12ea
Ox tongue, muhammara, pickles, brioche	10ea
Hummus, lemon myrtle dukkah, macadamia, olive oil	14
Atom, labna, isot butter, green pepper jam	25
Beetroot falafel, smoked tahini, cucumber, pickles	22
Sebago potatoes, spiced salt	15
Tilba haloumi, honey, lavender	26
Brussels sprout, baba ghanoush, dill, pistachio	26
Salad of smoked freekeh, pumpkin, pine nuts, sumac	22
Broccolini, muhammara, walnut, molasses	26
Cauliflower, green harissa, leaves, roasted almonds	28
King Prawns, saffron and raki bisque	38
Claypot Manti, mini dough parcels, beef filling, garlic yoghurt, mint, sumac	36
Octopus, tarhana, pickled chilli, bronze fennel	36
Tepsi kebab, ground beef brisket & lamb belly, Turkish chilli, tomato	42
Whole baby chicken, harissa, preserved lemon yoghurt, pickled okra	46
Lamb shoulder, cacik, lamb jus	49
Yogurtlu Kebab, 72 hour Wagyu tri-tip, croutons, tomato, iskender sauce	49
John Dory on the bone, citrus butter, confit garlic	49

We use flour, nuts and spices, although all care is taken, trace elements are unavoidable in all meals

10% service surcharge on Sundays- 15% service surcharge on public holidays

1.5% surcharge for any card payments