



Baharat bread, medjool date butter | 5

Grilled hellim, London honey, wild oregano, lemon | 8.5

Whipped feta, candied pumpkin, chilli, sourdough crackers | 6

Courgette, feta, mint fritters | 7

Smoked anchovy, fig oil | 9

Stone oven

Lahmacun, Oklava salad | 10.5

Black Sea cheese pide, butter, egg yolk, black garlic, za'atar | 15

Grilled onion pide, sheep's ricotta, honey, fried onion ezme | 14

Chilli roast cauliflower, red onion, parsley, pistachios | 12

Trout, cherry glaze, smoked tomato, urfa dressing | 23

Şeftali kebab, lavash, lemon | 15

Cull yaw börek | 17 *Dry-aged retired breeding ewes from The Cornwall Project*

Cyprus potato chips, herb mayo, chilli salt | 6

Tomato salad, lemon braised greens, sherry caramel, crispy lamb fat | 9

Aegean greens | 7

Oklava salad | 5.5

Künefe | 12

Spiced rice pudding, black cherry, hazelnut crumble | 10

Vanilla ice-cream, white peach, rosemary filo shards | 8.5

Take home: Oklava x The Estate Dairy medjool date butter 100g | 4.5

Service included. Please inform us of any allergies.

Our doughs are made from British-grown heritage grains. Our fish is wild and sustainably caught off the coast of Cornwall by day boats only. Our cull yaw are from Cornwall. All other meat is British and sustainably reared.