

turkish breakfast

variety of homemade jams and fruit preserves [gf ve](#)

bal kaymak - a traditional pairing of local honey and clotted cream [gf v](#)

tahini & pekmez (turkish grape molasses) [ve](#)

selection of local cheeses [v](#)

oil & herb marinated green and black olives [gf ve](#)

variety of dried fruits [gf ve](#)

cucumbers, tomatoes, peppers and fresh rocket leaves [gf ve](#)

feta & herb sigara böreği (filo pastry rolls) [v](#)

freshly baked bread [v](#)

pan fried sucuk (cured and spiced beef sausage)

eggs - cooked to your preference [gf](#)

seasonal fruit [gf ve](#)

£25 per person (minimum order 4 persons)

extras

croissant [v](#) / £3

pain au chocolat [v](#) / £3.5

seasonal fruit danish [v](#) / £3

honey & nut granola with strained yogurt [v n](#) / £5

our croissants, pastries, bread and granola are made in house by our patisserie chef

drinks

fresh orange juice (500ml) / £7

french press coffee (500ml) / £7

[gf](#) - gluten free, [v](#) - vegetarian, [ve](#) - vegan, [n](#) - contains nuts

please note that there is a minimum order requirement of £100 for breakfast catering.

all prices are in gbp. prices and availability are subject to change.

please inform us of any food allergies, intolerances, or special requests.