

MEZE & STARTERS


Red Lentil Soup  	5.65
Made with roasted red pepper paste, fresh herbs and butter.	
Green Olives 	3.95
Marinated Green Olives with herbs and spices.	
Humus 	5.95
Puree of Chickpeas with Tahini, Garlic and Lemon Juice.	
Cacik 	5.95
Cow's Milk Yoghurt, Cucumber, Mint and Dill.	
Patlican Ezme 	6.50
Smoked Aubergine, Tahini and Lemon.	
Antep Ezme 	6.45
Chopped Tomato, Onions and Chilli Pepper Salad.	
Hellim 	6.45
Charcoal grilled Goat's Cheese.	
Imam Bayildi 	6.50
Roasted Aubergine and fresh Tomato, Pepper, Onions.	
Tabule  	5.95
Finely chopped Parsley and Mint, crushed Wheat, Tomato, Onion and Lemon Oil.	
Kisir   	6.50
Anatolian Salad of Mixed Nuts and Bulgur Wheat, Peppers and Onions.	
Octopus	8.95
Mediterranean Octopus served with Green Olives, Olive Oil, Lemon and Paprika.	
Borek  	6.50
Filo Pastry filled with Feta Cheese and Spinach.	
Falafel 	6.50
Fritters of Crushed Chickpeas, Fava Beans and Peppers.	
Icli Kofte  	6.95
Fried Parcels of Lamb Mince, Pine Nuts and Fresh Herbs wrapped in Bulgur Wheat.	
Humus Kavurma 	7.45
Humus with diced Lamb and Pine Kernels.	
Enginar 	6.95
Globe Artichoke braised in Olive Oil with Carrots, Broad Beans, Potato and Fresh Dill.	
Smoked Salmon	6.95
Salad of cold Smoked Salmon, Spinach, Radishes, Lebanese Cucumbers and Yoghurt Tartar.	
Kalamari 	6.95
Crispy Squid, Yoghurt Tartar, Rocket and Lemon.	
Lambs Liver 	7.45
Sautéed Liver, Pickled Red Onions, Sumac and Fresh Parsley.	
Hellim & Freekah   	6.95
Charcoaled Grilled Hellim served with a Salad of Freekeh, Pistachio and Pomegranate.	
Sucuk & Antep Ezme	6.50
Spiced Beef Sausage, Grilled over Charcoal served with a fresh Tomato Ezme and Rocket.	
Golden Beetroot  	6.95
Roasted Golden Beetroot served with Beetroot Yoghurt and Toasted Hazelnuts.	
Karides Tava	7.45
Sautéed Prawns with Tomato, Ginger and Spring Onion.	

TURKISH MANGAL

Kuzu Shish	15.95
Medallions of Grilled English Lamb Loin, Fire Roasted Aubergine Puree, Grilled Turkish Peppers and Tomato.	
Tavuk Shish	13.95
Cubes of Marinated Chicken Breast served with a Cucumber and Yoghurt Sauce.	
Kofte Shish	13.95
Skewers of Grilled Minced Lamb served with Tomato Ezme.	
Tavuk Shish Kofte	13.95
Skewers of Minced Chicken served with Yoghurt and Cucumber Sauce.	
Yogurtlu Kofte	14.95
Skewers of Chicken or Lamb Kofte served with Yoghurt and Tomato Sauce.	
Pirzola	18.95
Grilled Lamb Chops served with Salsa Verde and Sautéed Spiced Potatoes.	
Ezme Kebab	16.95
Grilled Lamb Loin Medallions with Fire Roasted Aubergine Sauce.	
Iskender 	15.95
A selection of Lamb Shish, Chicken and Lamb Kofte, Roasted Tomato Sauce and Yoghurt served on Crispy Pide Bread Cubes.	
Mixed Grill	14.95
Grilled Cubes of Chicken, Lamb and Kofte served with Tomato Ezme.	
Rib Eye	25.95
10oz Dry Aged Scottish Rib Eye, Chargrilled and served with a Green Peppercorn Sauce and Chips.	
Salmon 	15.95
Grilled Salmon Fillet, served with Chilli and a Salad of Heritage Tomatoes, Pickles, Green Kalamata Olives and Toasted Walnuts.	
Swordfish	17.95
Grilled Swordfish Steak, served with spinach, tomatoes and chilli sauce.	
Seabass	16.95
Grilled Fillet of Seabass served with Wilted Spinach and Vine Tomatoes.	

A discretionary service charge of 12.50 % will be added to your bill. VAT included.

 Gluten

 Contains Nuts

 Vegetarian

MEZE ALL DAY

Humus 🍴 / Falafel 🍴 / Borek 🍴🌾 / Imam Bayildi 🍴 / Tabule 🍴🌾
Cacik 🍴 / Kisir 🍴🌾🥑 / Octopus / Tavuk Kofte

13.95

2 COURSE SELECTION

Choice of Starter 15.95

Red Lentil Soup 🍴🌾 / Humus 🍴 / Tabule 🍴🌾 / Kisir 🍴🌾🥑

Choice of Main

Chicken Shish / Lamb Tagine 🍴 / Vegetarian Mousakka 🍴🌾

Chicken or Lamb Kofte

CHEF'S SELECTION

Selection of Starter 29.95

Humus Kavurma 🍴 / Imam Bayildi 🍴 / Tabule 🍴🌾 / Falafel 🍴 / Cacik 🍴 / Borek 🍴🌾

Choice of Main Course

Grilled Salmon 🍴 / Lamb Shish / Chicken Shish

Avocado & Goat's Cheese Salad 🍴🌾 / Lamb Tagine 🍴 / Mixed Grill

Dessert & Coffee

FROM THE STOVE

Lamb Tagine 13.95

Slowly Braised Shoulder of Lamb, served on the Bone with a selection of Prunes, Apricots, Almonds served with Rice.

Steamed Atlantic Cod 15.95

Steamed with Ginger and Shallot and served with a Plum Tomato and Pepper Sauce.

Mousakka 🌾 Veg 12.95

Layers of Aubergine, Courgette, Potatoes and Peppers topped with a Bechamel and Cheese Gratin. Meat 14.95

Prawn and Cornish Crab Spaghetti 🌾 15.95

Sautéed Prawns and Cornish White Crab Meat, Garlic, Chilli and Fresh Parsley.

Vegetable Penne 🍴🌾 With Chicken 13.95

Penne with peas, cherry tomatoes, asparagus, rocket and parmesan with tomato sauce. 11.95

Acili Tavuk 13.95

Spiced Chicken Stir Fry with Onions, Peppers and Tomato.

Turlu 12.95

Courgettes, aubergine, potatoes, peppers, carrots with tomato sauce.

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VAT included.

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SALADS

Avocado, Blueberry & Goat's Cheese 🍴🌾 12.95

Served with Toasted Walnuts, Avocado, Chicory and a Selection of Green Leaves Dressed with Blueberries, Dried apricot and Olive Oil.

Grilled Chicken Shish 12.95

Served with Fire Roasted Peppers and a Selection of Green Leaves Dressed with a Cucumber and Yoghurt sauce.

Olive Oil Poached Salmon 🍴 13.95

Served with chopped Avocado, Heritage Tomatoes Salad and Toasted Walnuts.

SIDES

Mint & Cucumber Salad 3.45

Basmati Rice / Bulgur Rice 🌾 2.95

Yoghurt 2.95

Chips 3.45

Spiced New Potatoes with Parsley 3.45

Grilled Courgettes and Peppers 3.95

Marinated in Spiced Yoghurt and served with Garlic Yoghurt and Pul Biber

Feta Cheese, Heritage Tomatoes, Green Olives and Walnuts 🍴 4.25

Spinach, Olive Oil and Toasted Almond Flakes 🍴 4.95

Salsa Verde 2.95

