



STARTERS

LAMB & POTATO CROQUETTES

Minced lamb, potato, parsley, onion coated in panko breadcrumbs & chilli jam

SALT & PEPPER SQUID

Smoked paprika aioli, lime wedge, spring onion & fresh chilli

CHICKEN POPCORN

Lightly battered chicken popcorn, sweet chilli sauce, spring onion & fresh sliced chilli

FALAFEL WITH HUMMUS (VE)

Deep fried homemade falafel with mango chutney

MUSHROOM FRICASSEE (V)

Wild mushrooms, cream & garlic

MAC & CHEESE CROQUETTE (V)

Sriracha mayonnaise

FETA & SPINACH TRIANGLES (V)

Feta & spinach wrapped in filo pastry & shallow fried

TURKISH PASTRY

Minced beef, parsley, peas, tomato puree, onion rolled in filo pastry. Honey mustard mayo

MAINS

SEABASS +2

Served with rocket, garlic, onion & sauteed baby potatoes

CHICKEN SUPREME

Confit garlic & white wine sauce, crispy kale, roasted carrot, spring onion mash, tender stem broccoli topped with Parmesan shavings

SIRLOIN STEAK +2

With hand cut chips & peppercorn sauce

PENNE POLLO

Parmesan, cream, garlic, grilled chicken, asparagus

OTTOMAN CHICKEN

Slow cooked chicken breast, mushrooms, peppers, onions in a cream & mustard sauce. Served with rice & greens

SALMON CHAMPAGNE +2

Grilled salmon topped with a champagne, cream & turmeric sauce. Served with garlic, onion, sauteed baby potatoes & tender stem broccoli

SPICY LAMB

Sliced tender lamb, slow cooked with red wine, mushrooms, peppers & onions in a spiced rich sauce. Served with rice & greens



FULL ALLERGEN MENU AVAILABLE ON REQUEST - VEGETARIAN (V) - VEGAN (VE)

Although dishes identified are gluten free, as we have products in the restaurant that contain gluten there is a possibility that traces of gluten may still be found in them.

The same situation can occur with our vegetarian & vegan dishes, which can come in contact with other products.

Menu descriptions may not include all ingredients; more detailed allergen information is available upon request. All our dishes may contain traces of nuts. An optional 10% service charge will be added to your bill.







MAINS

ROAST CHICKEN 13.9 With all the trimmings

BEEF SHORT RIB 15.5
With all the trimmings

ROAST BEEF 14.5

With all the trimmings

KIDS - CHICKEN OR BEEF ROAST 7.5

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MIGHTY MEATY TUESDAYS

13

17

12

FROM THE GRILL

All mains are served with rice, warm tomato sauce, iceberg lettuce, sumac onions, pickled red cabbage, tzatziki & chilli salsa

KOFTE

Grilled lam <mark>b m</mark> eatballs	
PERI PERI <mark>CH</mark> ICKEN	13.5
Skewered chicken, onions, peppers &	
peri peri di <mark>p</mark>	
SKEWERED LAMB	14

Skewered lamb, onions, peppers LAMB CHOPS French trimmed grilled cutlets

MIXED GRILL	
Doner, koffe, chicken breast,	
lamb cutlet, lamb skewer	
DONER	
Thin slices of snit roasted lamb	

Thin slices of spit roasted lamb, warm tomato sauce. Served with flat bread & rice

SIRLOIN STEAK (220G - 240G) 17 Grilled to your preference served with greens, portobello mushroom & roasted cherry tomato (doesn't include side or sauce)

SAUCES

PEPPERCORN	3.5
RED WINE JUS	3.5
CONFIT GARLIC & WHITE WINE	3.5
DIANE	3.5

SIDES

- SKIN ON FRIES	3.9
- SWEET POTATO FRIES	4.95
- CHUNK <mark>Y CHIPS</mark>	4.2
- SPICY FRIES	3.95
- TRUFFLE PARMESAN FRIES	4.5
- TENDERSTEM BROCCOLI	4.5
- MIXED SALAD	4.9
- BEER BATTERED ONION RINGS	4.5
- GRILLED ASPARAGUS	4.5
- HALLOUMI (2)	3.9
- RICE	4.5

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Throughout the december period unavailable for reservations of 8 or more.

Must dine from party menu or main menu.

CAPRESE SALAD (V)

Sliced mozzarella, tomatoes, basil & olive oil

MUSHROOM FRICASSEE (V)

Wild mushrooms, cream, garlic & toasted sourdough

FALAFEL WITH HUMMUS DIP (VE)

Deep fried homemade falafel with mango chutney

PATATAS BRAVAS (V)

Crispy potatoes, herbs, tomato sauce & garlic aioli

PADRON PEPPERS (VE)

Fried padron peppers topped with sea salt

FRIED HALLOUMI SKEWERS (V)

Skewered halloumi with chilli jam

FETA & SPINACH TRIANGLES (V)

Feta & spinach wrapped in filo pastry & shallow fried

MAC & CHEESE CROQUETTES (V)

Sriracha mayonnaise

LEMON & CHILLI KING PRAWNS + 1.5

Butterfly king prawns sauteed with fresh chillies, garlic & butter served with toasted sourdough

SALT & PEPPER SQUID + 1.5

Smoked paprika aioli, lime wedge, spring onions & fresh sliced chilli

PANKO CALAMARI + 1.5

Lemon wedge & smoked paprika aioli



CHICKEN POPCORN

Lightly battered chicken popcorn, chilli jam, spring onion & fresh sliced chilli

HOT & SPICY BATTERED WINGS

Spicy battered chicken wings & srirscha mayo.

HUMMUS KAVURMA

Hummus topped with paprika lamb sauteed in garlic butter. Served with bread

LAMB & POTATO CROQUETTES

Minced lamb, potato, parsley, onion coated in panko breadcrumbs & chilli jam

SKEWERED TURKISH SAUSAGE Tzatziki

SKEWERED HALLOUMI & SAUSAGE Mango chutney

TURKISH PASTRY

Minced beef, parsley, peas, tomato puree, onion rolled in filo pastry. Honey mustard mayonnaise

RUSTIC MEATBALLS

Beef & lamb mince meatballs in marinara sauce

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