

GROUP SET MENU £50 PP

ON ARRIVAL, A GLASS OF PROSECCO OR A PINT OF BEER

APPETIZER

HUMMUS (G, V, VG, SE)

CREAMY BLENDED CHICKPEAS WITH TAHINI, GARLIC AND LEMON, DRIZZLED WITH OLIVE OIL.

AVOCADO ATLANTIC PRAWNS (SH, CR, E)

SHREDDED GEM LETTUCE AND AVOCADO TOPPED WITH MARIE ROSE, BABY PRAWNS AND RADISH.

HALLOUMI (D, N, V, GF)

GLAZED WITH HONEY, CRUSHED WALNUT & FRESH POMEGRANATE.

FOUR CHEESE PASTRY (G, D, V)

FLAKY PASTRY FILLED WITH A DECADENT BLEND OF FETA, MOZZARELLA, MATURED CHEESE, PARMESAN, ONION, PARSLEY, SPINACH AND BAKED UNTIL GOLDEN, SERVED WITH SWEET CHILLI DIP

KISIR (V, G, L, VG)

BULGUR WHEAT, SPRING ONIONS, CELERY, MIXED PEPPERS AND POMEGRANATE MOLASSES

BEETROOT TARATOR (D, E, V, G, M, N)

A VIBRANT BLEND OF ROASTED BEETROOT, YOGURT, GARLIC MAYO AND WALNUTS, OFFERING A SWEET AND TANGY FLAVOUR.

CACIK (G, V, D)

A REFRESHING YOGURT DIP WITH CUCUMBER, GARLIC, MAYO, DILL AND A HINT OF MINT, SERVED CHILLED

CREAMY MUSHROOMS (GF, D, V)

BUTTON MUSHROOMS SAUTÉED IN A CREAMY GARLIC AND CHEESE SAUCE

CALAMARI (G, E, SH, M)

CRISPY FRIED CALAMARI RINGS SERVED WITH A HOMEMADE TARTAR SAUCE AND LIME

TIGER PRAWNS (GF, D, SH, CR, L)

COOKED WITH MIXED PEPPERS IN A GARLIC BUTTER WITH WHITE WINE, TOMATO SAUCE, HERBS & CHEESE

WAGYU SLIDERS (G, D, E, M, O)

TWO MINI WAGYU BEEF BURGERS WITH APPLE WOOD CHEESE, CARAMELIZED ONIONS, SLICED PICKLE AND SMOKED MAYO

BBQ JD WINGS (GF, E, D, SE, M)

COAL FIRED WINGS, IN HOUSE MADE JD BBQ GLAZE SPRINKLED WITH ROASTED SESAME SEEDS, SPRING ONION & CHILLI PEPPERS

DYNAMITE NACHOS (G, SH, CR, E, M)

ROCK SHRIMP TEMPURA, CRISPY NACHOS & SMOKED MAYONNAISE, TOPPED WITH SPRING ONION & CHILLI PEPPERS

MAIN COURSES

CHICKEN SHISH (G, D, E, M)

JUICY MARINATED CHICKEN SKEWERS, CHARGRILLED TO PERFECTION

MIXED SHISH (G, D, E, M)

A COMBINATION OF 2: LAMB SHISH, CHICKEN SHISH AND ADANA KOFTE GRILLED ON CHARCOAL

LAMB RIBS (G, D, E, M)

MARINATED LAMB RIBS GRILLED ON CHARCOAL

SARMA BEYTİ (G, D, L)

SPICED MINCED CHICKEN OR LAMB MIXED WITH CHEESE, GARLIC AND SPICES. WRAPPED IN A HOMEMADE FLAT BREAD, DRIZZLED WITH HOT BUTTER & SERVED WITH YOGURT AND TOMATO SAUCE

WAGYU BURGER (G, D, E, M, O)

A JUICY WAGYU BEEF PATTY WITH CARAMELIZED ONIONS, SLICED TOMATO & PICKLE, SMOKE MAYO, GEM LETTUCE, APPLE WOOD CHEESE SERVED WITH CHIPS

CHICKEN BURGER (G, D, E, M, O)

GRILLED CHICKEN BREAST WITH CARAMELIZED ONIONS, SLICED TOMATO & PICKLE, SMOKE MAYO, GEM LETTUCE, APPLE WOOD CHEESE SERVED WITH CHIPS

FILLET OF SEABASS (GF, D, M, O)

PAN-SEARED SEABASS FILLET, SERVED WITH HERITAGE BABY MIXED VEGETABLES, MASHED POTATOES, CRISPY KALE & CREAMY MUSTARD SAUCE

SALMON (GF, D, M)

PAN FRIED SALMON, SERVED WITH HERITAGE BABY MIXED VEGETABLES, MASHED POTATOES, CAVIAR & CREAMY MUSTARD SAUCE.

OCEAN SKEWER (GF, D, CR, SH, M)

A SKEWER OF GRILLED PRAWNS, SALMON, AND MONKFISH, ACCOMPANIED WITH GRILLED ONIONS AND MIX PEPPERS, SERVED WITH SALAD AND BABY POTATOES

FRESH LOBSTER LINGUINE (G, D, CR, SH, S)

FRESHLY COOKED LOBSTER AND BASIL, ACCOMPANIED WITH LINGUINE COOKED IN A CREAMY GARLIC SAUCE WITH ONIONS & CHERRY TOMATOES AND TOPPED WITH PARMESAN

VEGETARIAN MOUSSAKA (G, D, E, V, L)

LAYERS OF POTATOES, EGG PLANT, CARROTS, ZUCCHINI, MIX PEPPERS, MUSHROOMS AND CHICKPEAS IN A RICH HOMEMADE TOMATO GARLIC SAUCE, BECHAMEL AND CHEESE

SHORT BEEF RIBS (G, D, E, L, S, M)

SLOW-COOKED BEEF RIBS IN A GRAVY SAUCE, ON A BED OF MASHED POTATOES, SERVED WITH VEGETABLES, CREAMY BBQ SAUCE & CRISPY ONION.

CHICKEN ASPARAGUS (GF, D, E, M)

GRILLED CHICKEN BREAST PRESENTED ON A SMOOTH LAYER OF MASHED POTATOES, ACCOMPANIED WITH ASPARAGUS, SERVED WITH CREAMY MUSHROOMS & BLUE CHEESE SAUCE ON TOP

IF YOU SUFFER FROM ANY ALLERGY OR INTOLERANCE, PLEASE LET A MEMBER OF THE STAFF KNOW UPON PLACING YOUR ORDER.
ALL FOODS ARE SUBJECT TO AVAILABILITY.

(GF) GLUTEN-FREE / (D) CONTAINS DAIRY / (N) CONTAINS NUTS / (V) VEGETARIAN / (VG) VEGAN
(SH) SHELLFISH / (E) CONTAINS EGGS / (M) CONTAINS MUSTARD / (CR) CRUSTACEAN / (MOL) MOLLUSCS
(G) CONTAINS GLUTEN / (L) CELERY / (S) CONTAINS SOYBEAN / (O) SULFITES



*Group Set
Menu*