



LUNCH MENU



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2 COURSE £15.95

STARTERS

MIXED OLIVES (V)

HUMUS (V)

CACIK (V)

FALAFEL

Deep fried balls made from chickpeas; broad beans & vegetable fritters

BEETROOT TARATOR (V) (N)

Roasted beets, hung yoghurt, garlic, walnuts.

KISIR

Bulgur wheat, spring onions, tomato purée, celery, mixed herbs and pomegranate molasses

CALAMARI (G)

With homemade tartare sauce

SUCUK

BBQ JD WINGS (SE)

Coal fired wings, in house made JD BBQ glazed

HALLOUMI (GF) (N)

Glazed with honey & crushed walnut.

FOUR CHEESE PASTRY (G)

Feta, Mozzarella, matured cheese, parmesan, red onion, parsley, spinach, homemade sweet chilli dip

MAIN EVENT

CHICKEN SHISH

ADANA KOFTE

LAMB RIBS

CHICKEN WINGS

FILLET OF SEABASS

Heritage baby mixed vegetables, mashed potatoes, with crispy kale & beurre blanc sauce

FALAFEL

Deep fried balls made from chickpeas; broad beans & vegetable fritters served with humus.

VEGETARIAN MUSSAKA (V)

Layers of potato, aubergine, courgette, mixed peppers, carrots & chickpeas with melted bechamel & tomato sauce

SIDE KICKS

RICE (G) / 5

MAC & CHEESE / 7

TRUFFLE CHIPS / 9.9

HAND CUT CHIPS (V) / 6

MASHED POTATO / 5

SAUTEED BABY MIXED VEGETABLES (V) / 7

GRILLED ASPARAGUS / 5

THE FOODS DESCRIBED WITHIN THIS MENU MAY CONTAIN NUTS OR DERIVATIVES OF NUTS.
IF YOU SUFFER FROM ANY ALLERGY OR FOOD INTOLERANCE, PLEASE ADVISE A MEMBER OF STAFF WHO WILL BE PLEASED TO ASSIST YOU

(V) Vegetarian / (VE) Vegan / (N) Nuts / (G) Gluten / (SE) Sesame / (CR) Crustacean