



GROUP SET MENU

2 COURSE £40 PER PERSON

ON ARRIVAL GLASS OF PROSECCO OR PINT OF BEER

APPETIZER

Humus (V)

A Creamy blend of chickpeas tahini, garlic, lemon juice and olive oil

Avocado Atlantic Prawns

Shredded lettuce and avocado topped with Marie rose

Halloumi (GF) (N)

Glazed with honey & crushed walnut

Cheese Pastry (G)

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

Calamari (G)

With homemade tartare sauce

Tiger Prawns

Garlic butter with white wine, tomato sauce, herbs & cheese

Wagyu Sliders (G)

Apple wood cheese ,sliced pickle ,smoked mayo, caramelized onion

BBQ JD Wings (SE)

Coal fired wings, in house made JD BBQ glazed sprinkled with roasted sesame seeds.

Dynamite Nachos (CR)

Rock shrimp tempura, crispy nachos & smoked mayonnaise

If you suffer from any allergy or intolerance, please let a member of the staff know upon placing your order. All foods are subject of availability. (V) Vegetarian, (CR)

Crustacean (VG) Vegan, (N) Nut (G) Gluten (SE) Sesame, (GF) Gluten Free



MAIN COURSES

Chicken Shish

Marinated cubes of chicken breast grilled on charcoal

Mixed Shish

A combination of 2: Lamb Shish, Chicken Shish or Adana kofte

Lamb Ribs

Marinated lamb ribs grilled on charcoal

Sarma Beyti

Minced Lamb or Chicken mixed with cheese, peppers, garlic and spices. Wrapped in a homemade bread, topped with yogurt, tomato sauce and drizzled with hot butter.

Wagyu Burger

Apple wood cheese, sliced tomato, caramelized onion, smoked mayo and gem lettuce and hand cut chips

Fillet of Seabass

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

Ocean Skewer (CR)

Grilled prawns, salmon, monkfish served with rice and salad

Vegetarian Moussaka (V)

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

Short Beef Ribs

Served with mixed vegetables, creamy mashed potatoes, an homemade BBQ sauce & crispy onion.

Chicken Asparagus

Chicken breast layered with grilled asparagus served with creamy mushroom, mashed potatoes & blue cheese sauce.

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