

MENU

MONDAY TO FRIDAY 12PM-4PM

# LUNCH SET MENU

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.

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

## MAIN EVENT

CHICKEN SHISH

ADANA KOFTE

LAMB RIBS

CHICKEN WINGS

#### FILLET OF SEABASS

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