

the M brunch

£35 - 2 course meal includes
bottomless Prosecco for 2 hours

starters

HUMMUS

Finely blended chick peas, tahini, mixed with fresh garlic and lemon juice, topped with olive oil & a pinch of chilli

CACIK

Fresh yogurt, finely chopped cucumber and dill, crushed fresh mint and garlic, a very refreshing dip

HALLOUMI & HONEY

Sliced halloumi grilled & dressed with sweet honey

PANKO PRAWNS

Panko crumb coated prawns served with sweet chilli sauce

SUCUK

Spicy beef sausage

FALAFEL

Mashed chickpeas, broadbeans and fresh vegetable frita

mains

ALL MAINS SERVED WITH SALAD AND ON A STRIP OF TORTILLA

CHICKEN SHISH

Marinated large cubes of chargrilled chicken breast

CHARGRILLED SEA BASS*

Two fillets of fresh sea bass marinated in oil and herbs

LAMB KOFTE*

Hand made lamb mince favoured with herbs & peppers

LAMB CHOPS*

Best end cut tender lamb chops served on the bone

CHICKEN THIGHS*

Chargrilled tender boneless chicken thighs

VEGAN SPECIAL

Falafel, hummus, mixed veg and baby potatoes

*THESE MEALS CAN BE MADE AS GLUTEN FREE SIMPLY ASK FOR NO TORTILLA

sides

Chips - £3.5
Sweet Potato Fries - £4
Rice - £3.5
Spicy Bulgur - £3.5

Onion Rings - £4
Baby PotatoES - £4
Mac & Cheese - £4
Mixed vegetables - £4

Yoghurt - £3
side Salad - £3

+£10 for premium bottomless cocktails

cocktails

Pornstar martini
Lychee martini

Bad boy
Bellini

Purple rain
Espresso martini

www.themkitchen.co.uk

FOOD ALLERGY NOTICE: PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH & SHELLFISH. IF YOU HAVE ANY ALLERGIES PLEASE ASK YOUR SERVER FOR OUR FULL ALLERGY LIST.