

the kitchen

TURKISH GRILL

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the

Martini Drunch

£30 - 2 course meal + complimentary Martini's

martini selection

PORNSTAR
LYCHEE
APPLE

PINK GIN
ESPRESSO
SUPRISE VIRGIN MOCKTAIL

starters

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

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

SUCUK
Spicy beef sausage

HALLOUMI & HONEY
Sliced halloumi grilled and dressed with sweet honey

FALAFEL
Mashed chickpeas, broadbeans and fresh vegetable fritta

PANKO PRAWNS
Panko crumb coated prawns served with sweet chilli sauce

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

mains

ALL MAINS SERVED WITH SALAD AND ON A STRIP OF TORTILLA

CHICKEN SHISH
Marinated large cubes of chargrilled chicken breast

LAMB CHOPS
Best end cut tender lamb chops served on the bone

CHARGRILLED SEA BASS
Two fillets of fresh sea bass marinated in oil and herbs

CHICKEN THIGHS
Chargrilled tender boneless chicken thighs

LAMB KOFTI
Hand made lamb mince flavoured with herbs & peppers

VEGAN SPECIAL
Falafel & Hummus, mixed vegetables and baby potatoes

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

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.