

the  brunch

the  kitchen
TURKISH GRILL

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drink selection

VODKA | GIN | PROCESSO

MIXERS AVAILABLE: ORANGE/CRANBERRY JUICE, DIET/COKE & LEMONADE

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

RED VELVET PRAWNS

Red velvet coated prawns served with a ginger, garlic and chilli sauce

mains

ALL MAINS SERVED WITH SALAD AND ON A STRIP OF TORTILLA

CHICKEN SHISH

Marinated large cubes of chargrilled chicken breast

CHICKEN THIGHS

Chargrilled tender boneless chicken thighs

LAMB CHOPS

Best end cut tender lamb chops served on the bone

LAMB KOFTE

Hand made lamb mince flavoured with herbs & peppers

CHARGRILLED SEA BASS

Two fillets of fresh sea bass marinated in oil and herbs

VEGAN SPECIAL

Falafel & Hummus, mixed vegetables and baby potatoes

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
COLESLAW - £4

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.