

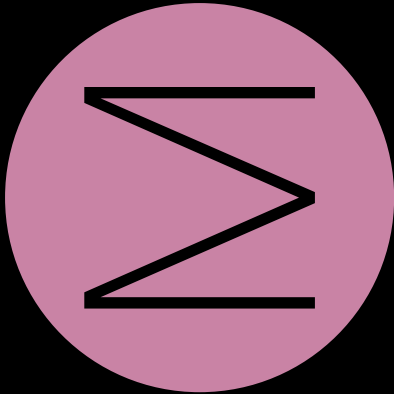


*Martini Drunch*

the  kitchen  
TURKISH GRILL

the kitchen

TURKISH GRILL



the

# Martini Drunch

£30 - 2 course meal + complimentary  
Martini's or prosecco

## 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

**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

**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 KOFTE**  
Hand made lamb mince  
ffavoured with herbs & peppers

**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.