



SOIRÉE

SET MENU



**3 FOR
£29.00**

STARTERS

CALAMARI (A)

Fresh squid coated in corn flour, fried & served with our delicious homemade tartar sauce

LOLLIPOP GOAT CHEESE (V) (A)

Panko coated, fried on a base of honey, beetroot & balsamic puree

HUMMOUS AWARMA (A)

Served with pan-fried lamb pieces & pine nuts

SUCUK

Traditional spicy beef Turkish sausage

CHICKEN WINGS (A)

Marinated with mix spices

SELECTION OF COLD MEZE

Selection of cold starters

MAINS

ADANA

Spiced minced lamb with fresh herbs

CHICKEN SHISH (A)

Marinated tender chicken breast cubes

LAMB RIBS

Marinated and served with fresh oregano butter

CHICKEN BEYTI (A)

Minced chicken with spices fresh herbs, garlic, wrapped in lavash over yoghurt sauce & butter

VEGETARIAN MUSAKKA (V)

Layers of aubergine, carrots, potatoes, courgettes, peppers with béchamel sauce topped with cheese & served with salad

SEABASS (A)

Charcoal grilled, served with sauteed cherry tomatoes, capers, garlic, thyme & hand cut chips

SIDES

HAND CUT CHIPS 3.9

SWEET POTATO CHIPS 3.9

RICE OR BULGUR 2.9

BBQ ONIONS 3.9

BBQ MUSHROOMS 3.9

MISO PADRON PEPPERS 4.5

SAUTEED SEASONAL VEG 4.9

DESSERTS

BAKLAVA

LEMON CHEESE CAKE

MILLE-FEUILLE

ICE CREAM / SORBET

(A) Allergen. (V) Vegetarian.

Service charge 10% for groups 6 and above. Ask a member of staff for any allergy requirements