



PARTY MENU

Sunday-Friday 2 Course £19.95

3 Course £23.95

Saturday

2 Course £23.95

3 Course £27.95



STARTERS

Humous & Pitta Bread (V)

Tzatziki & Pitta Bread (V)

Feta Cheese, Olives, Jalapeno (V)

Garlic Bread (V)

Cheese Garlic Bread (V)

Spicy Turkish Sausage (Sucuk) (GF) served with peri-peri sauce & a rocket garnish.

Calamari Fried battered squid strips served with garlic mayo & a rocket garnish.

Piri Piri Chicken Wings (GF) Piri Piri glazed oven baked chicken wings.

Garlic Mushroom (V) (CGF) Oven baked mushroom with a creamy garlic & parmesan cheese sauce, served with toasted ciabatta.

Feta Cheese Triangles (Muska Borek) (V) Feta cheese with spinach & herbs, wrapped in filo pastry.

Homemade Falafel (VE) (GF) Deep fried falafel made with chickpeas, fresh coriander and spices, served with a sweet chili dip.

Halloumi Fries (V) Served with a fig sauce and sweet chili dip.

Adana Kebab (GF) Chargrilled spicy minced lamb skewers served with garlic yoghurt dip.

DESSERT

Turkish Baklava Rich filo pastry fillet with chopped nuts, syrup & honey Served with vanilla ice cream

Warm Chocolate Fudge Cake Chocolate sponge fillet & coated with chocolate fudge served with vanilla ice cream

Warm Chocolate VEGAN Fudge Cake Served with vegan vanilla ice cream

Sticky Toffee Pudding Traditional sticky toffee served with vanilla ice cream

New York Cheesecake Traditional vanilla cheesecake served with mix berries coulis

Luxury Ice Cream (3 Scoops) Vanilla, Strawberry, Chocolate, Honeycomb, Salted Caramel & Pistachio

Crème Brulee Sugar glazed baked vanilla flavoured crème brulee

Salted Caramel Chocolate Tart Served with vanilla ice cream

Churros Sprinkled with cinnamon sugar served with warm chocolate on the side

All Desserts May Contain Nuts. Please always inform your server of any allergies before placing your order

TERM & CONDITIONS This offer CAN NOT be used in conjunction with any other offer. Management has the right to change/remove the offer at any time.

MAINS

Chicken Shish (CGF)

Tender chargrilled pieces of marinated chicken, peppers & onions on a skewer served with chips, tortilla, ezme & a roast garlic yoghurt dip.

Piri Piri Chicken Shish (CGF)

Spicy chargrilled pieces of chicken, peppers, onions on a skewers with chips, tortilla and a roast garlic yoghurt dip.

Prawn shish (CGF)

A skewer of prawns in lemon, garlic, chilli, dill, peppers, onions & cherry tomatoes, served with tortilla, chips, a roast garlic yoghurt dip & ezme

Pan-fried Sea Bass (GF)

Served with mature cheddar, rosemary & thyme potato gratin, mixed salad and feta cheese sauce.

Royal Bodrum Doner Kebab (CGF)

Thin slices of spit roasted lamb, with a tortilla, chips & a side of warm tomato sauce.

A la Turka Meatballs (GF)

Lamb meatballs lightly spiced, served with rice, salad & warm tangy tomato sauce.

Peppercorn Chicken

Marinated & chargrilled chicken fillets with side creamy peppercorn sauce & fries.

Istanbul Spicy Lamb

Pieces of lamb slowly cooked with mushrooms & onions in a spicy creamy sauce & rice.

Ottoman Chicken (GF)

Slowly cooked chicken fillet with mushroom, mixed peppers & onions, in creamy mustard sauce & served with rice.

Mix Grill (GF) £7 SUPPLEMENT

Selection of chargrilled chicken fillet, lamb chop, lamb fillet, doner kebab & meatballs served with veg, rice & a warm tangy tomato sauce.

Sirloin Steak 8oz (CGF) £7 SUPPLEMENT

Served with homemade beer battered onion rings, vine cherry tomatoes and chips.

Vegan Moussaka (VE)(GF)

Our ever-popular oven baked dish of layered aubergine, courgette, lentils, mushrooms, peppers & tomato, topped with vegan bechamel sauce & vegan cheese & serve with salad.

Warm Chicken Salad (N)(CGF)

Grilled chicken breast served on a mixed leaf salad with cucumber, tomato & toasted almonds & a mayo yoghurt, sesame & curry infused dressing

Greek Salad (V)(CGF)

Feta cheese, mixed leaves, tomato, cucumber, red onion, black olives & pomegranate dressing.

Pizza

Margherita or Pepperoni or Diabolo or Vegan Supreme

Homemade Sunday Roast (Sunday's Only)

Roast Turkey, Roast Beef, Roast Lamb, Lux Mix Roast, Vegan Tart