

2 COURSE BOTTOMLESS BRUNCH

SERVED 12:00 till 15:30

FREE FLOWING PROSECCO OR COCKTAILS, 90 MINS

COCKTAILS £44.99 | PROSECCO: £34.99 | MOCKTAILS £29.99

STARTERS

TARAMA

Cod roe paste

HUMMUS (V) (VG)

Crushed chickpeas, tahini, garlic, olive oil

CACIK (V)

Creamy yoghurt, cucumber, garlic, mint, dill, olive oil

TABBOULEH (V) (VG)

Wheat, tomato, parsley, fresh mint, spring onion, dill, vinegar, lemon juice, pomegranate sauce, olive oil

SHAKSHUKA (V)

Deep fried aubergine, onion, pepper, garlic mixed with tomato sauce

BABA GHANOUSH (V)

Creamy yoghurt, aubergine, tahini, garlic, olive oil

BEETROOT SALAD (V)

Oven roasted beetroot with creamy yoghurt, garlic, olive oil

FALAFEL (V) (VG)

Chickpeas, broad beans, pepper, carrot, onion, garlic, parsley, coriander, vegetable fritters. Served with hummus

HALLOUMI & MUSHROOM (V)

Pan fried sliced mushrooms with butter, halloumi cheese, herbs

GARLIC MUSHROOM (V)

Pan fried sliced mushrooms with butter, garlic, double cream, herbs

GRILLED HALLOUMI CHEESE (V)

Served with sweet chilli sauce

GRILLED SUJUK

Spicy Turkish beef sausage. Served with sweet chilli sauce

CALAMARI

Deep fried fresh squid. Served with tartare sauce

GRILLED SUJUK & HALLOUMI

Spicy Turkish beef sausage, halloumi cheese. Served with sweet chilli sauce

SIGARA BOREGI (V)

Pastry filled with feta cheese, fresh mint, spring onion, breadcrumbs, parsley & dill. Served with sweet chilli sauce

MAINS

CHICKEN SHISH

Prime cuts of marinated lean & tender cubes of chicken breast. Served with rice & salad

ADANA

Minced lamb mixed with traditional spices. Served with rice & salad

CHICKEN BEYTI

Marinated minced chicken seasoned with garlic. Served with rice & salad

LAMB RIBS

Seasoned, succulent lamb ribs. Served with rice & salad

SARMA BEYTI (CHICKEN OR LAMB)

Minced chicken or lamb, wrapped in thin bread with buttered tomato sauce & yoghurt. Served with rice

SEA BASS FILLET

Pan fried seasoned and marinated sea bass. Served with mixed vegetables and sauteed potatoes

GRILLED SALMON

Seasoned and marinated salmon. Served with mixed vegetables and sauteed potatoes

CHICKEN BURGER

Chicken breast, lettuce, tomato, onion, gherkin, burger sauce, cheddar cheese. Served with chips

FALAFEL (V) (VG)

Chickpeas, broad beans, pepper, carrot, onion, garlic, parsley, coriander, vegetable fritters. Served with hummus

CHICKEN WINGS

Marinated chicken wings. Served with rice & salad

PENNE ARRABBIATA (SPICY) (V) (VG)

Arrabbiata sauce, garlic, basil

CHICKEN PENNE

Sliced prime chicken, mushroom, double cream, garlic and herbs

CHICKEN CAESAR SALAD

Chicken breast, red onion, cherry tomato, lettuce, croutons, parmesan cheese, olive oil, caesar dressing

CHICKEN CASSEROLE

Pan fried diced prime chicken with mushroom, onion, pepper in tomato sauce. Served with rice

MEAT MOUSSAKA

Layers of aubergine, lamb, potato, courgette, peas, pepper, onion, topped with bechamel sauce, mozzarella cheese and tomato sauce. Served with salad

VEGETARIAN MOUSSAKA (V)

Layers of aubergine, potato, courgette, peas, mushroom, pepper, onion, topped with bechamel sauce, mozzarella cheese and tomato sauce. Served with salad

COCKTAIL BRUNCH

Espresso Martini | Pornstar Martini | Pina Colada | Aperol Spritz | Mojito (Classic/Strawberry/Passion Fruit/Raspberry) | Strawberry Daiquiri | Pink Gin Spritz | Lychee Martini

PROSECCO BRUNCH

Prosecco | Lychee Prosecco | Bellini | Mimosa | Rossini

MOCKTAIL BRUNCH

Pornstar Martini | Lychee Martini | Pina Colada | Mojito (Classic/Strawberry/Passion Fruit)

3 COURSE WEEKEND BRUNCH MENU

SERVED 12:00 TO 15:30, SATURDAY & SUNDAY

£19.95 per person

STARTERS

TARAMA

Cod roe paste

HUMMUS (V) (VG)

Crushed chickpeas, tahini, garlic, olive oil

CACIK (V)

Creamy yoghurt, cucumber, garlic, mint, dill, olive oil

TABBOULEH (V) (VG)

Wheat, tomato, parsley, fresh mint, spring onion, dill, vinegar, lemon juice, pomegranate sauce, olive oil

SHAKSHUKA (V)

Deep fried aubergine, onion, pepper, garlic mixed with tomato sauce

BABA GHANOUSH (V)

Creamy yoghurt, aubergine, tahini, garlic, olive oil

BEETROOT SALAD (V)

Oven roasted beetroot with creamy yoghurt, garlic, olive oil

FALAFEL (V) (VG)

Chickpeas, broad beans, pepper, carrot, onion, garlic, parsley, coriander, vegetable fritters. Served with hummus

HALLOUMI & MUSHROOM (V)

Pan fried sliced mushrooms with butter, halloumi cheese, herbs

GARLIC MUSHROOM (V)

Pan fried sliced mushrooms with butter, garlic, double cream, herbs

GRILLED HALLOUMI CHEESE (V)

Served with sweet chilli sauce

GRILLED SUJUK

Spicy Turkish beef sausage. Served with sweet chilli sauce

CALAMARI

Deep fried fresh squid. Served with tartare sauce

GRILLED SUJUK & HALLOUMI

Spicy Turkish beef sausage, halloumi cheese. Served with sweet chilli sauce

SIGARA BOREGI (V)

Pastry filled with feta cheese, fresh mint, spring onion, breadcrumbs, parsley & dill. Served with sweet chilli sauce

MAINS

CHICKEN SHISH

Prime cuts of marinated lean & tender cubes of chicken breast. Served with rice & salad

ADANA

Minced lamb mixed with traditional spices. Served with rice & salad

CHICKEN BEYTI

Marinated minced chicken seasoned with garlic. Served with rice & salad

LAMB RIBS

Seasoned, succulent lamb ribs. Served with rice & salad

CHICKEN WINGS

Marinated chicken wings. Served with rice & salad

SARMA BEYTI (CHICKEN OR LAMB)

Minced chicken or lamb, wrapped in thin bread with buttered tomato sauce & yoghurt. Served with rice

SEA BASS FILLET

Pan fried seasoned and marinated sea bass. Served with mixed vegetables and sauteed potatoes

GRILLED SALMON

Seasoned and marinated salmon. Served with mixed vegetables and sauteed potatoes

CHICKEN BURGER

Chicken breast, lettuce, tomato, onion, gherkin, burger sauce, cheddar cheese. Served with chips

FALAFEL (V) (VG)

Chickpeas, broad beans, pepper, carrot, onion, garlic, parsley, coriander, vegetable fritters. Served with hummus

PENNE ARRABBIATA (SPICY) (V) (VG)

Arrabbiata sauce, garlic, basil

CHICKEN PENNE

Sliced prime chicken, mushroom, double cream, garlic and herbs

CHICKEN CASSEROLE

Pan fried diced prime chicken with mushroom, onion, pepper in tomato sauce. Served with rice

VEGETARIAN KEBAB (V) (VG AVAILABLE)

Grilled aubergine, mushroom, courgette, onion, pepper mixed with herbs. Served with tomato sauce, yoghurt, halloumi cheese, rice and salad

MEAT MOUSSAKA

Layers of aubergine, lamb, potato, courgette, peas, pepper, onion, topped with bechamel sauce, mozzarella cheese and tomato sauce. Served with salad

VEGETARIAN MOUSSAKA (V)

Layers of aubergine, potato, courgette, peas, mushroom, pepper, onion, topped with bechamel sauce, mozzarella cheese and tomato sauce. Served with salad

DESSERT

RICE PUDDING