

LUNCH SET MENU

MON - FRI 12:00 - 15:00

COCKTAILS

PEMBE FIZZ - 14 Strawberry-infused Stoli, pink peppercorn Campari, Noilly Prat, rose, hibiscus, sumac, rosemary, tonic

AYRAN TO YOU - 14 Bombay Sapphire gin, crème de peche, lemon, salted honey, mint, basil, yoghurt foam

SORREL & APPLE - 11.5 Pentire Seaward, sorrel, apple, mint (Non-alcoholic)

MAINS CHOOSE ONE

GRILLED MARKET FISH +4 green chilli & coriander ezme

CHICKEN SHISH fenugreek spiced yoghurt marinade

SHISH KÖFTE lamb and beef minced with onion, garlic, peppers & parsley

> IMAM BAYILDI^{vg} slow cooked spice aubergine

yoghurt, garlic, cucumber, mint

MUHAMARRA^{VG} sun-dried red pepper salça, walnuts

SELECTION

OF MEZE

CHOOSE ONE

SERVED WITH TIRNAK PIDE

 HUMMUS^{\vee}

chickpeas, tahini, chilli butter

VEGAN OPTION AVALIABLE

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SIDES ADD A SIDE FOR 6

HAND CUT CHIPS cooked in beef dripping VEGAN OPTION AVALIABLE

SEASONAL GREENS^{VG} braised with lemon & olive oil

CHOPPED SALAD^{VG} cucumber, onion, turkish peppers, pickled red cabbage

FREEKEH RICE^{VG} onions, carrots, courgette, crispy onions

DESSERTS CHOOSE ONE

SEASONAL FRUITS served natural & sun-dried

KURABIYE tahini, caramelised apple & pistachio biscuits

ICE CREAM scoop of turkish ice cream ask server for daily flavours

TWO COURSES - 26PP THREE COURSES - 29PP

Please let us know if you have any allergens or dietary requirements. There is a discretionary 13% charge added to your bill, all above prices are inclusive of VAT.