



LUNCH SET MENU

MON - SUN | 12:00 - 15:00

DRINKS

HOUSE WINE – 7
white, rosé, red

FROZEN PALOMA – 8
patron silver, bergamot, cointreau,
rose & pineapple

LEYDI ICED TEA – 7
earl grey, lemon, rose, elderflower,
peach, orange zest

SELECTION OF MEZE

CHOOSE ONE

SERVED WITH TIRNAK PIDE

HUMMUS^V
chickpeas, tahini, chilli butter

VEGAN OPTION AVAILABLE

CACIK^V
yoghurt, garlic, cucumber, mint

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

ADD ON
POTATO CRISPS^V + 4
tossed with baharat spices, sumac, garlic
& parsley yoghurt

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

ISLAK BURGER & HANDCUT CHIPS
spiced beef köfte on a bun
drenched in garlic tomato sauce

SIDES

ADD A SIDE FOR 6

HAND CUT CHIPS
cooked in beef dripping
VEGAN OPTION AVAILABLE

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

CHOPPED SALAD^{VG}
cucumber, onion, turkish pep-
pers, pickled red cabbage

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

DESSERTS

CHOOSE ONE

SEASONAL FRUITS
served natural & sun-dried

SÜTLAÇ
baked rice pudding with caramelised milk,
toasted hazelnuts

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.

vegan^{VG} / vegetarian^V