

Festive Menu

3 COURSE MENU

Dinner 49.99pp

Lunch 28.99pp

STARTERS

Hummus (VG) (GF)

Crushed chickpeas blended with tahini, lemon juice, garlic, and olive oil.

Cacik (V) (GF)

A refreshing mix of creamy yogurt, cucumber, garlic, mint, and dill.

Smoked Salmon & Avocado

Fresh smoked salmon paired with creamy avocado.

Trio of Melon (V)

Served with a green salad, drizzled with a ginger syrup.

Turkey Slices

Tender turkey slices served with a tangy cranberry sauce.

Tomato Soup (V)

A rich tomato soup topped with mozzarella cheese, served with warm Turkish bread.

Crispy Calamari

Golden fried calamari served with tartare sauce.

Breaded Brie

Crispy breaded Brie served with a sweet blackberry jam.

Thinly Sliced Scallop

Yuzu & Caviar

MAIN COURSES

Seafood Linguine

Mussels, salmon, prawns, calamari in garlic butter, tomato sauce, parmesan.

Lamb Chops (GF)

Welsh lamb, mashed potato, mint sauce.

Meat Moussaka

Potatoes, aubergines, minced meat, bechamel, Served with bulgur, rice, or salad

Veggie Moussaka (V)

Aubergine, carrots, potatoes, peppers, parmesan, Served with bulgur, rice, or salad

Salmon (GF)

Served with chips and salad

Duck Confit (GF)

Slow-cooked, orange honey sauce, mashed potato, salad.

Mixed Shish (GF)

Lamb, chicken, salad, rice, bulgur, sauces. *GF without bulgur

Lahmacun

Turkish pizza with lamb, onion, salad, pickles.

Chicken Shish (GF)

Grilled chicken served with rice and salad

Chicken Beyti

Pastry with chicken, cheese, yoghurt, tomato sauce.

Lamb Beyti

Pastry with lamb, cheese, yoghurt, tomato sauce.

Grilled Monkfish

Marinated in soy and miso, mixed roasted vegetables, smoky red chicory tzatziki.

DESSERTS

Rice Pudding

Oven baked

Mussels Baklava

Chocolate Fudge Cake

A classic dessert with layers of dark chocolate sponge, rich ganache, and white & dark chocolate curls.

Mixed Sorbet (GF)

Lemon, mango, and raspberry sorbet.

Christmas Pudding

Vanilla Custard

A deposit of £10 per person will be required at the time of booking for groups of more than 6 people

Please note that all deposits are non-refundable.

A discretionary service charge of 12.5% will be added to the bill.

If you have any dietary requirements, please notify a member of our staff.

The menu is subject to availability and change without prior notice.