



Festive Set Lunch Menu

2 Courses £32 / 3 Courses £37

Starters

Hummus – Puréed chickpeas with tahini, lemon & garlic

Cacik – Strained yoghurt with cucumber, garlic & herbs

Kisir (Couscous) – Bulgur salad with herbs, tomatoes & vegetables

Saksuka (V) – Aubergine, potatoes, green peppers and onions in a special tomato sauce

Garlic Mushrooms – Oven baked with butter & cheddar cheese

Halloumi – Oven baked Cypriot cheese

Mains

Lahmacun (Classic) x2 – Traditional Turkish thin flatbread topped with minced meat, fresh vegetables and herbs, baked until crispy

Lahmacun (Antep) x2 – Traditional Turkish thin flatbread with spicy minced meat, garlic, herbs and vegetables

Tavuklu Pide – Boat-shaped flatbread topped with diced chicken & vegetables

Sebzeli Pide (Mixed Vegetable) (V) – Boat-shaped flatbread topped with mixed peppers, courgette, mushrooms, spinach and cheddar cheese

Ispanakli Pide (Spinach) (V) – Boat-shaped flatbread topped with spinach, red peppers, onions and feta cheese

Lamb Tava – Diced lamb casserole with chef's special sauce

Chicken Tava – Chicken casserole with chef's special sauce

Oven Kofte – Turkish beef patties with baby potatoes

Desserts

Baklava (V, N) – Layers of filo pastry with pistachios.

Kunefe (V, N) – Warm, crispy pastry with stretchy cheese & syrup.

Sütlaç (V) – Creamy oven-baked rice pudding.

Please inform us of any allergies. (10% of the service charge applies.)