



Cold Meze

Olives (VG)

Most loved fruit olives, dressed in olive oil & lemon (May contain pits) 3.95

Hummus (VG)

Chickpea puree tahini, garlic, olive oil & lemon 5.50

Tzatziki (V)

Strained yogurt, cucumber, fresh mint, garlic & olive oil 5.50

Baba Ghanoush (V)

Smoked aubergine, garlic, tahini, yoghurt & olive oil 6.95

Yaprak Sarma (VG)

Stuffed vine leaves with rice, onion, and dill 6.50

Cold Meze Platter

Hummus, Baba Ghanoush, Tzatziki, Yaprak Sarma, Olives (for 2 people to share) 15.95

All Cold Meze dishes served with bread

Hot Meze

Halloumi (V, GF)

Cypriot Cheese charcoal grilled, olive oil & pomegranate dressing 6.95

Borek (V)

Filo pastry filled with Anatolian Feta Cheese and parsley 6.50

Falafel (VG)

Golden fried balls made from chickpeas and herbs served on a bed of hummus 6.95

Hummus Kavrma

Hummus topped with pan fried lamb fillet pieces & pine nuts.

Served with bread 8.95

Crispy Calamari

Fresh salad leaves, lemon & tartar sauce 8.95

Olea King Prawns

Garlic, chilli, tomatoes, samphire, white wine sauce. Served with bread 9.95

Hot Meze Platter

Halloumi, Borek, Crispy Calamari, Falafel (For 2 people to share) 19.95

Mains

Chicken Shish (GF)

Marinated Chicken breast cooked over hot charcoal, served with salad and a choice of rice or chips 16.95

Halloumi Shish (V, GF)

Cypriot Halloumi on a bed of Mixed Mediterranean Vegetables, Halep sauce & rice 16.95

Izgara Kofte (GF)

Chargrilled minced lamb with parsley cumin and garlic, cooked over hot charcoal, served with salad and a choice of rice or chips 16.95

Lamb Shish (GF)

Marinated tender Lamb cooked over hot charcoal, served with salad and a choice of rice or chips 19.95

Guvec (GF)

Famous Anatolian dish cooked in a stone pot with tomato and cream sauce, onion, peppers, courgette, and garlic. Served with salad and rice

Chicken (GF) 17.95 Lamb (GF) 20.95

Olea Sea Bass (GF)

Sea bass fillet roasted cauliflower, new potatoes and pistachio salad with yoghurt and cauliflower puree & chardonnay sauce 19.95

Lamb Moussaka

Layers of potatoes, aubergines, and courgette, topped with béchamel sauce; served with salad and rice 17.95

Vegetable Moussaka (V)

Layers of potatoes, aubergines, peppers, carrot, and tomato sauce topped with béchamel sauce; served with salad and pilau rice 16.95

Spiced Beetroot (VG)

Salt baked heritage beetroot, carrot, fennel and spiced coconut beetroot sauce with rice 15.95

4Sides

Pita Bread 2.50 / Chips 3.95 / Garlic Ciabatta 3.95 / Cheesy Garlic Ciabatta 4.50 / Pilau Rice 3.50 / Greek Salad (GF, V) 10.95

Kids Menu 7.50 (12 years old and under)

Mini Chicken Shish (with chips or rice) / Mini Halloumi Shish (with chips or rice) / Meatball Tomato Sauce (with chips or rice) / Fish Finger with Chips & Peas

Allergy Advice

We follow good hygiene practices in our kitchen, but due to the presence of allergenic ingredients in some products, there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff in our restaurant if you have any food allergies or intolerance

Optional %10 service charge will be added to your bill

Soft Drinks

Coke/Diet Coke/	Half Pint 2.50	Pint 3.50
Orange/Black Currant/ Lime/Cordial	Half Pint 2.00	Pint 3.00
Coke Cola / Diet Coke Cola		330ml 3.50
Lemonade/Tonic	Half Pint 2.50	Pint 3.50
Frobishers Orange Juice		250ml 4.00
Frobishers Apple Juice		250ml 4.00
Appletiser		275ml 3.75
Luscombe Sicilian Lemonade (organic)		270ml 4.00
Luscombe Wild Elderflower		270ml 4.00
Luscombe Rhubarb Crush		270ml 4.00
Luscombe Hot Ginger Beer		270ml 4.00
Schweppes Pineapple Juice		200ml 3.00
Luscombe Light Tonic		200ml 2.75
Luscombe Cucumber Tonic		200ml 2.75
Fever -Tree Ginger Ale		200ml 2.75
Schweppes Bitter Lemon		200ml 2.75
Luscombe Tonic Water		200ml 2.75
Sparkling / Still Water		330ml 3.00
Sparkling / Still Water		750ml 5.00

Hot Drinks

Espresso	2.50
Americano: Black/White/Decaff	2.95
Latte	3.20
Flat White	3.20
Cappuccino	3.20
Mocha	3.95
Macchiato	2.50
Liqueur Coffee	6.50
Hot Chocolate	3.75
Turkish Coffee	3.75
Tea / Herbal Tea	2.75

Aperitif

Raki	25ml 4.50
Harveys Amontillado Sherry	50ml 4.50
Harveys Bristol Cream Sherry	50ml 4.50
Cinzano Bianco	50ml 4.95
Martini Bianco, Rosso,	50ml 5.50
Cockburn's Port	50ml 5.50
Archers / Southern Comfort	25ml 4.50
Mimoza (Prosecco & Orange Juice)	6.50
Aperol spritz (Aperol, prosecco & soda)	9.00
Pimms	25ml 4.50

Vodka & Cognac

Smirnoff	25ml 4.50
Martel	25ml 5.00
Courvoisier	25ml 5.00

Bottle Beers & Ciders

Efes Pilsen (Turkish)	330ml 4.50
San Miguel (Spanish)	330ml 4.50
Peroni (Italian)	330ml 4.50
Peroni 0% alcohol (Italian)	330ml 4.50
Mythos (Greek)	330ml 4.50
Bath Ale Gem	500ml 6.50
Efes Draft / Tuborg (Turkish)	500ml 6.50
Annings Pear & Mint Cider	500ml 6.50
Annings Pink Grapefruit & Pineapple Cider	500ml 6.50
Annings Crushed Mixed Berries Cider	500ml 6.50
Thatcher's Gold	500ml 6.50

Gin

Gordons/ Gordons Pink	25ml 4.50
Gordons Mediterranean Orange	25ml 4.50
Hendricks	25ml 5.00
Annings	25ml 5.00
Annings Pineapple and Grapefruit	25ml 5.00
Annings Rhubarb	25ml 5.00

Rum

Bacardi	25ml 4.50
Captain Morgan Spiced	25ml 4.50
Captain Morgan Dark	25ml 4.50
Dead Man Fingers Spiced	25ml 4.50
Lambs Navy Rum	25ml 4.50

Whiskey and Bourbons

Jameson	25ml 4.50
Bells	25ml 4.50
Jack Daniels	25ml 4.50

Liqueurs

Malibu	25ml 4.50
Tia Maria	25ml 4.50
Cointreau	25ml 4.50
Baileys	50ml 4.50
Disaronno Amaretto	25ml 4.50
Frangelico	25ml 4.50
Kahlua	25ml 4.50
Grand Marnier	25ml 4.50
Sambuca / Limoncello	25ml 4.50
Drambuie	25ml 4.50

Drought mixer 1.00

Double up for 2.50