



## MID WEEK MEZE BONANZA



Available  
Sunday - Thursday only

£19 per person

Includes your choice of 3 Meze dishes from the list below

### PATATAS KOFTESI (v)

3 fluffy potato and cheddar cheese oven baked patties, with a hint of tahini & garlic, topped with Nigella seeds. Served with a cucumber, yogurt & garlic dip.

### NAHUT KOFTESI (v)

3 lightly spiced chickpea croquettes flavoured with garlic & ginger & a hint of spice.

Served with a cucumber, yogurt & garlic dip.

### HUMMUS (gf\*)

A popular dip made with blended chickpeas, tahini, lemon juice & garlic.

Served with warm bread. \*Can be made gluten free

### SARMA (v,vgn\*,gf)

3 vine leaves filled with Basmati rice, Turkish currants, finely chopped onions, herbs & sweet pomegranate syrup. Served with a cucumber, yogurt & garlic dip. \*Can be made vegan

### CHEF'S SPECIAL GARLIC MUSHROOMS (v,gf)

Pan fried mushrooms served in an indulgent cream, white wine & garlic butter sauce.

Served with warm bread. \*Can be made gluten free

### LENTIL SOUP (v,gf\*)

Hearty lentil soup with a hint of spice.

Served with warm bread. \*Can be made gluten free

### HALLOUMI SALAD (v,gf)

Crispy Halloumi cheese layered with fresh tomato slices & a Balsamic dressing.

### TRIO NIBBLES PLATTER (v,vgn,gf\*)

A trio of olives, pitta bread, olive oil & balsamic drizzle. \*Can be made gluten free

### HAMSI

Fresh whitebait, simply floured, seasoned & deep fried. Served with garlic mayo & a salad garnish.

#### DIETARY KEY

v Vegetarian /vgn Vegan /gf Gluten Free /gf\* Can be made gf

Please note all of our dishes are cooked in an environment that may have come into contact with any of the 14 allergens listed by the FSA. Please let a member of our team know if you have any special dietary requirements, thank you.



## 2 COURSE SPECIAL



Available  
Sunday - Thursday only

£22.00 per person

Includes a starter & main course from the list below

### STARTERS

#### HUMMUS (v,vgn,gf\*)

A popular dip made with blended chickpeas, tahini, lemon juice & garlic.

Served with warm bread. \*Can be made gluten free

#### MERCIMEK CORBASI - LENTIL SOUP (v,vgn,gf\*)

A traditional red lentil blended with garlic & a hint of chilli. Served with warm bread.

\*Can be made gluten free

#### PATATAS KOFTESI (v)

Fluffy potato and cheddar cheese oven baked patties. Served with a cucumber, yogurt & garlic dip.

\*Can be made vegan

#### SARMA (v,vgn\*,gf)

3 vine leaves filled with Basmati rice, Turkish currants, finely chopped onions, herbs & sweet pomegranate syrup. Served with a cucumber, yogurt & garlic dip. \*Can be made vegan

### MAIN COURSES

All mains served with Pilaf rice & a mixed salad

#### BRIAM (v,vgn,gf)

A medley of oven baked aubergines, courgettes, onions & peppers, oven baked in a rich tomato sauce.

#### TATLI BAHARATLI TAVUK - SWEET SPICY CHICKEN (gf)

Tender pieces of chicken breast oven baked in a sweet chilli sauce.

#### KURU FASULYE (v,vgn,gf)

Giant butter beans cooked in a rich fresh tomato & herb sauce.

#### ADANA ŞIŞ KEBAB (minced lamb) (gf\*)

A Kofte style grilled kebab of minced lamb blended with herbs & spices.

Served with salad & flatbread. \*Can be made gluten free

\*Dishes can not be substituted for other dishes off the main menu.

\*Starters can not be substituted for desserts.

\*Special offers may be withdrawn without prior notice.