COLD MEZE

Mediterranean Olives v Green and black olives marinated in olive oil & lemon zest	4
Feta Cheese V D Sliced feta cheese served on a bed of mixed leaves	5
Beetroot & Feta v D Cubes of beetroot & feta cheese served on a bed of mixed leaves	5
Hummus v Pureed chickpeas with tahini, garlic, lemon & olive oil	5.5
Cacik V D Yoghurt, cucumber, dill & fresh mint with a hint of garlic	5.5
Taramasalata G Homemade fish pate with cod roe, garlic & caviar	5.5
Kisir VNG Crushed wheat with an array of fresh vegetables, fresh herbs, walnuts and herbs dressed in pomegranate sauce.	6
Baba Ganoush v D Chargrilled mashed Aubergine, tahini, garlic & yoghurt	6.5
Soslu Patlican v Roasted aubergine, onions & mixed peppers fried and served in a to with a hint of garlic	6.5 omato sauce
Cold Mixed Meze Hummus, Cacik, Taramasalata, Kisir	For two 14 For four 28

HOT MEZE

Meatballs (may contain small bones) Tender lamb meatballs served with homemade tomato sauce	5
Sucuk Grilled Turkish spicy sausage	5.5
Falafel v N Chickpea, broad bean & vegetable fritter served on a bed of humn	6 nus
Cheesy Mushroom V D Portobello mushroom with garlic butter loaded with melted chees	6
Halloumi & Sucuk Mix D Grilled halloumi & Turkish spicy sausage	6
Sigara Boregi VGD Fried filo pastry rolls, filled with feta cheese, spinach and chopped	6 mixed peppers
Halloumi & Mushroom Mix V D Pan-fried sliced mushrooms with halloumi pieces	6
Boneless Wings G Fried crispy boneless chicken wings	6
Halloumi v D Grilled Halloumi cheese	6.5
Halloumi Fries VDG Halloumi fried with a breadcrumb coating	6.5
Creamy Garlic Mushrooms VD Mushroom sautéed with mixed herbs in a white wine, garlic and d	6.5 ouble cream sauce
Hummus Kavurma Hummus topped with sautéed lamb & paprika	6.5
Calamari GD Fresh fried calamari served with homemade tartar sauce	7
Sautéed Prawns D Tiger Prawns sautéed with garlic butter in a white wine sauce	7
Liver G Pan fried liver with onion & mixed herbs	7
Goat Cheese VDN Pan fried goat cheese served on a bed of mixed leaves topped with	7 h walnut and honey
Hot Mixed Meze For tw	o 17
Halloumi, Sucuk, Falafel, Calamari, Sigara Boregi For for	ur 34

BARBECUE GRILLS

COOKED ON AN OPEN BARBECUE, SERVED ON A BED OF TORTILLA WITH BULGUR RICE & SALAD For Gluten Free option, please ask for no tortilla and swap bulgur rice for plain rice or homemade chips

Chicken Wings D Marinated chicken wings	14
Lamb Ribs Seasoned signature lamb ribs	14
Chicken Adana Minced chicken with garlic & mixed herbs	15
Lamb Adana (may contain small bones) Minced lamb with mixed herbs	15
Sarma Beyti – Lamb or Chicken G D Adana wrapped in tortilla bread covered in tomato sauce, served with yoghurt	17
Chicken Shish D Marinated lean tender cubes of chicken	17
Chicken Plate D Combination of Chicken Shish, Chicken Wings & Chicken Adana	17
Iskender – Lamb Adana or Chicken Adana G D (Lamb Shish or Chicken Shish + £2) Tender cubes of meat served on top of diced bread and coated with homemade tomato sauce & yoghurt	16
Lamb Shish D Marinated succulent and tender cubes of lamb	18
Lamb Chops Grilled seasoned succulent and tender lamb chops	19
Mixed Kebab D 2 Cubes of Lamb, 2 Cubes of Chicken, Lamb Adana, 3pcs Wings & 1p	20 De Lamb Chop
Mixed Grill for 2 D 2 Cubes of Lamb, 4 Cubes of Chicken, Lamb Adana, Chicken Adana, 4pcs Lamb Ribs, 6pcs Wings & 2pcs Lamb Chops	44

STEAKS

COOKED ON AN OPEN BARBECUE

Sirloin Steak 10oz 22 Served with homemade chips, mushrooms, mixed peppers & grilled tomato

Fillet Steak 10oz 24 Served with homemade chips, mushrooms, mixed peppers & grilled tomato

COMBINATIONS

COOKED ON AN OPEN BARBECUE, SERVED ON A BED OF TORTILLA WITH BULGUR RICE & SALAD For Gluten Free option, please ask for no tortilla and swap bulgur rice for plain rice or homemade chips

Mixed Adana Combination of Lamb Adana & Chicken Adana	15
Chicken Shish & Lamb Adana D Combination of Chicken Shish & Lamb Adana	17
Lamb Shish & Chicken Shish D Combination of Lamb Shish & Chicken Shish	18
Lamb Shish & Lamb Chops D A tender combination of Lamb shish & 2pcs Lamb Chops	19
Make your own Grilled any 2 of your own choice	17
OVEN BAKED DISHES	
SERVED WITH BU <mark>LGUR R</mark> ICE & SALAD	
For Gluten Free option, please swap bulgur rice for plain ri	ice or homemade chips
Chicken Guvec (Chicken Stew)	14
Diced tender chicken slow cooked in a clay pot with mixed pepper	rs <mark>, onio</mark> ns, potato, aubergine & garlic

Lamb Guvec (Lamb Stew) 15 Diced tender lamb slow cooked in a clay pot with mixed peppers, onions, potato, aubergine & garlic

Lamb Mousakka D. 15 Minced lamb cooked with layers of potato, aubergine, mixed peppers, courgette, cheddar cheese & béchamel sauce

Chicken Islim

Diced chicken cubes with mixed peppers, onions, potato, aubergine & garlic wrapped in slices of aubergine and cooked in the oven. Topped with homemade tomato sauce

Lamb Islim

Diced lamb cubes with mixed peppers, onions, potato, aubergine & garlic wrapped in slices of aubergine and cooked in the oven. Topped with homemade tomato sauce

16

CHEF SPECIALS

For Gluten Free option, please swap bulgur rice for plain rice or homemade chips

The Bank Special

Sliced chicken breasts rolled up with halloumi, asparagus and carrot. Served with mixed vegetables, mashed potato & topped with a mushroom, double cream and white wine sauce.

Chicken Fantasy D

Chicken fillet strips and tiger prawns cooked with garlic, mushrooms, mixed vegetables in a double cream & white wine sauce. Served with bulgur rice

Chicken A' la Bora D

Chicken fillet strips and tiger prawns cooked with garlic, mushrooms, mixed vegetables in a lightly spiced tomato sauce with a touch of white wine and double cream. Served with bulgur rice

Chicken Sultan

Chicken fillet strips with mushrooms cooked with garlic, mixed peppers and topped with a double cream, mustard, white wine and turmeric sauce. Served with bulgur rice

Kavurma – Lamb or Chicken

Marinated tender lamb or chicken sautéed with mixed peppers, onions, fresh tomato & garlic. Served with bulgur rice

Kuzu Tandir

Lamb slow cooked and intensified with flavours through hours of cooking, so fragrant and tender it melts in your mouth. Served with bulgur rice

BANK SHARING PLATTER

STARTERS

Hummus, Cacik, Taramasalata, Kisir

MAIN COURSE

Lamb Shish, Chicken Shish, Lamb Adana, Chicken Adana, Chicken Wings, Lamb Ribs, Lamb Chops

SERVED WITH SALAD & BULGUR RICE

28 Per Person (Minimum 2 people)

17

18

17

17

17

FISH some fillet dishes may contain small bones	
Calamari Main Course D Served with homemade chips.	14
Seabass Fillet D Pan fried, on a bed of sautéed spinach, onions & peppers, served w Topped with a double cream, mushroom & white wine sauce.	16 with mashed potato.
Grilled Salmon Shish D Barbeque grilled with onions & peppers, served with homemade c	17 hips & lemon butter white wine sauce.
Salmon Fillet D On a bed of sautéed spinach, onions & peppers served with mashe	17 ed potato and lemon butter white wine sauce.
Monkfish Fillet D On a bed of sautéed spinach, onions & peppers, served with mash	17 ed potato & lemon butter white wine sauce.
Grilled Tiger Prawns D Grilled with onions & peppers, served with homemade chips & len	17 non butter white wine sauce.
Tava Tiger Prawns D Pan fried, Served with boiled mixed veg, mashed potato & lemon l	17 butter white wine sauce
Seabass Whole Grilled, served with homemade chips	17
Tava Seafood Mix D Pan fried Seabass Fillet, Salmon Fillet, Tiger Prawns, Calamari, Ser homemade chips & lemon butter white wine sauce.	17 ved with boiled mixed veg.
Prawn Casserole D King prawn casserole with mixed veg, fresh tomato, asparagus, ga topped with cheddar cheese. Served with bulgur rice.	17 rlic & mushrooms
Seafood Casserole D Salmon Fillet, Tiger Prawns, Calamari, Monkfish with mixed peppe onions, mushroom, garlic & white wine. Served with bulgur rice. O	

Grilled Seafood Mix D

Barbecue grilled Salmon Fillet, Tiger Prawns, Monkfish with onions & peppers. Served with homemade chips & lemon butter white wine sauce.

VEGETARIAN

SERVED WITH BULGUR RICE & SALAD

For Gluten Free option, please swap bulgur rice for plain rice or homemade chips

Vegetarian Casserole v

Potato, aubergine, onions, courgette, carrots, baby corn, fresh tomato & mixed peppers slow baked in a clay pot in a homemade tomato sauce.

Mushroom Casserole v D

Mushrooms slow cooked in a clay pot with fresh tomato, onions, mixed peppers, garlic & topped with cheddar cheese.

Mushroom Deluxe v D

Portobello mushrooms loaded with sautéed spinach, mixed peppers, onions, halloumi chunks and topped with melted cheese with a drizzle of homemade tomato sauce.

Vegetable Mousakka v D

Layers of potato, aubergine, courgette, carrots & mixed peppers, topped with a béchamel sauce & cheddar cheese.

Loaded Bells VD

Bell pepper semi fried, halved and loaded with sautéed spinach, mushrooms, fresh tomato, mixed peppers, onions, halloumi chunks and topped with melted cheese & homemade tomato sauce.

Loaded Aubergine V D

Aubergine semi fried and loaded with sautéed spinach, mushrooms, fresh tomato, mixed peppers, onions, halloumi chunks and topped with melted cheese & homemade tomato sauce.

Vegetable Kebab v D

Skewer of aubergine, courgettes, peppers, mushrooms & onions with a drizzle of tomato sauce & fried butter. Served with bulgur rice.

SALADS

Feta Cheese Salad v Served on a bed of mixed leaves and Coban salad & dressing	8
Halloumi Salad v	10
Served on a bed of mixed leaves and Coban salad & dressing	
Avocado & Feta Salad	12
Served off a bed of mixed leaves and cobait salad & dressing	
Chicken & Avocado Salad	16
Served on a bed of mixed leaves and Coban salad & dressing	

Chicken Caesar Salad 16 Served on a bed of mixed leaves and Coban salad & topped with Caesar sauce

14

14

15

15

16

16

SIDES

Basket of Bread v G	1.5
White Rice v	2
Bulgur Rice vg	2
Yoghurt v D	2
Boiled Mixed Vegetables v	2.5
Homemade Fries v	3

KIDS MENU

SERVED WITH HOMEMADE CHIPS, BULGUR RICE OR WHITE RICE

Boneless Wings G Fried crispy boneless wings	6
Kofte Meatballs (may contain small bones) Tender lamb meatballs in a tomato sauce	6
Calamari G Fried crispy calamari	
Chicken Shish D Tender chicken chunks	