

EARLY BIRDS

2 COURSES £26.95 OR 3 COURSES £29.95

MONDAY & TUESDAY 5PM ONWARDS

STARTER

SERVED WITH BREAD

Hummus v

Pureed chickpeas with tahini, garlic, lemon & olive oil

Cacik v D

Yoghurt, cucumber, dill & fresh mint with a hint of garlic

Taramasalata G D

Homemade with cod roe, garlic & caviar

Patlican Soslü v

Fried aubergine, red and green peppers with tomato sauce

Creamy Mushrooms v D

Mushrooms sautéed in a creamy cheese & garlic sauce

Lentil Soup v

Fresh homemade

Sucuk

Grilled Turkish spicy sausage

Halloumi D

Grilled Halloumi cheese

Falafel v N

Served on a small bed of hummus

Sigara Boregi v D G

Fried, filled with feta cheese & spinach

BBQ JD Wings

Wings glazed in a homemade BBQ sauce

Dynamite Prawns G D

Tempura prawns served on crispy nachos with smoked mayo

MAIN COURSE

GRILLS ARE SERVED ON A BED OF TORTILLA WITH BULGUR RICE & SALAD

Please note, butter is applied on all dishes. For intolerances and gluten free options, please ask your server

Chicken Adana

Minced Chicken with garlic, mint & herbs

Lamb Adana

Minced Lamb with mixed herbs

Mixed Shish D

Combination of Lamb & Chicken Shish

Chicken Shish D

Marinated lean tender cubes of chicken

Chicken Shish & Lamb Adana D

Combination of Chicken Shish & Lamb Adana

Guvec *Lamb or Chicken*

Diced tender meat with mixed peppers, onions, potato, aubergine & garlic. Served with bulgur rice

Wagyu Burger G D

Applewood cheese, sliced tomato, caramelised onion, gem lettuce & smoked mayonnaise.
Served with Chips

Chicken Burger G D

Grilled with Applewood cheese, sliced tomato, caramelised onion, gem lettuce & smoked mayonnaise.
Served with chips

Lamb Mousakka G D

Minced Lamb with layers of potato, aubergine, courgette, mixed peppers, cheddar cheese and bechamel sauce.
Served with bulgur rice & salad

Chicken Fantasy D

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

Chicken A'la Bora D

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

Seabass Fillet D

Pan fried, served with boiled mixed veg, mashed potato and topped with a lemon & butter sauce

Salmon Fillet D

Pan fried, served with boiled mixed veg, mashed potato and topped with lemon & butter sauce

Vegetable Mousakka v G D

Layers of potato, aubergine, courgette, carrots & mixed peppers. Topped with bechamel sauce and cheddar cheese. Served with bulgur rice & salad

Vegan Gnocchi v

Served with mixed roasted vegetables, homemade tomato sauce & sprinkle of vegan parmesan.

DESSERT

Rice Pudding N G D

Served warm with walnuts & cinnamon

Strawberry Cheesecake G D

Topped with strawberries and glaze

Chocolate Cake G D

Topped with chocolate sauce

V - Suitable for Vegetarians

N - Contains Walnuts

G - Contains Gluten

D - Contains Dairy

We cannot guarantee that any menu items are completely free from potential common allergens due to the risk of contamination during food preparation