



COMPLIMENTARY DIPS AND BREAD, A STARTER, MAIN COURSE & DESSERT INCLUDES A SURPRISE CHRISTMAS CRACKER & A GLASS OF PROSECCO OR A GLASS OF HOUSE RED, WHITE, OR ROSÉ WINE £46.90 FOR TWO COURSES | £51.90 FOR THREE COURSES



Creamy Mushrooms- Creamy garlic button mushrooms, topped with cheese v

Halloumi- Grilled Mediterranean cheese, served with charred onions v

Calamari- Fresh squid, coated in panko breadcrumbs, served with tartare sauce

Babaganoush or Hummus- Aubergine or chickpea dip vg

Sigara Boregi- Feta & spinach filo pastry roll v

Chicken Liver- Fresh sautéed chicken liver, served with onions

BBQ Wings- Grilled marinated chicken wings, served with buffalo sauce

Falafel- Fresh falafel, served with hummus vg

Goat's Cheese- Pan fried goat's cheese, served with fig jam & walnuts v

Mains

Chicken Shish- Marinated cubes of chicken. grilled on skewers

Lamb Shish- Marinated cubes of lamb, grilled on skewers

Karni Yarik- Stuffed aubergine with minced lamb, tomato, peppers, onions, olive oil, herbs & garlic. Served with rice

Salmon Fillet - Salmon fillet served with salad & baby potatoes

Ribeye Steak- Served with chips and fresh veg (supplementary £10 charge)

Chicken Caesar Salad- Grilled chicken, lettuce, croutons, parmesan & Caesar dressing

Stuffed Aubergine - Aubergine stuffed with tomato, peppers, onions, olive oil, herbs & garlic, Served with rice vg

Vegetarian Kebab- Vegetables grilled on skewers served with a tomato sauce and salad vg

Adana Kofte- Fiery red chillies blended with minced meat & grilled on skewers

La Bang Pasta-Sucuk, chicken & peppers in a creamy harissa sauce

Moussaka- Lamb or vegetable v moussaka served with salad

Crème Brûlée San Sebastian Cheesecake Ice Cream / Sorbet