

FATHER'S DAY

PINT OF EFES FOR DAD

TO START

Feta and oregano Borek with tomato chilli jam V

Grilled spicy sujuk sausage and hellim chips with a sweet chilli mayo drizzle and pomegranate

Kizartma ratatouille of aubergine, potato, sweet pepper and tomato VG

Tahin humus topped with lightly spiced pan-fried chicken breast

Fried squid rings prepared to Mr Erceri's family recipe with tartare

TO FOLLOW

Grilled chicken breast şiş with sweet pepper, garlic and oregano marinade

Charcoal grilled spiced minced leg of lamb Adana kofte şiş

Fat Turk trio of chicken, lamb and kofte şiş grills

Grilled fillet of sea bream with ezme chimichurri dressing

All the above grills are served with bulgur wheat rice and Mediterranean salad to share, please ask for additional rice or salad if required

BBQ roasted and thick sliced Norfolk chicken breast with all the trimmings

BBQ roasted and thick sliced Surrey farm beef Ribeye with all the trimmings

Chickpea and vegetable casserole with Bursa olive bread VG

Grilled Cypriot hellim cheese with mixed leaves, pomegranate molasses and minted olive oil V

TO FINISH

Warm traditional Turkish pistachio Baklava served with vanilla ice-cream and Turkish delights

Baked Biscoff cheesecake with mixed berry compote

Swiss chocolate brownie with Vanilla pod ice cream and rich chocolate sauce

Ice-cream/sorbet selection - 3 scoops served with a mixed berry compote

Salted caramel, Chocolate and Strawberry ice cream or Lemon, Raspberry and Mango sorbets

SIDES

Fries 4

Humus 5

Hellim 7

Triple cooked chips 4

2 courses £35

3 courses £40

£20/£25 per young adult (8-14 yrs)

Please advise your server of any allergies when ordering and note that although every attempt is made to keep ingredients separate, we cannot always guarantee this.