

£18.95 per person 12pm - 5pm

## **CHOICE OF STARTER**

#### RED LENTIL SOUP v

A traditional Anatolian/Middle Eastern classic with a modern twist

### BOREK V

Golden, crispy filo pastry triangles filled with spinach and creamy feta cheese

### CHEESY MUSHROOM v

Sautéed mushrooms with onions, garlic, tomatoes, topped with melted cheddar cheese

## FALAFEL vg

Classic Middle Eastern patties, crisp-fried and served on a bed of creamy houmous

## WARM HOUMOUS vg

A true Middle Eastern classic of warm chickpeas, tahini, and garlic, drizzled with olive oil

# **CHOICE OF MAIN COURSE**

### **CHICKEN SHISH**

Skewer of marinated chicken cubes, served with seasonal vegetables and homemade chilli sauce

### LAMB MEATBALLS

Hand-rolled lamb meatballs, slowcooked with rich tomato sauce, potatoes, onions, leeks, peppers, and parsley

### CHICKEN CASSEROLE

Slow-cooked chicken with mushrooms, leeks, onions, tomatoes, garlic, peppers and parsley

### **KOFTE**

Hand-formed lamb mince with Anatolian herbs, seasonal vegetables, and homemade chilli sauce

### ANATOLIAN STYLE VEGETABLE STEW v

Hearty mixed vegetables slow-cooked in a traditional Anatolian style, served with couscous and yogurt

Add
Apple Pie with
custard and
cinnamon for

+£3

V Vegetarian Vg Vegan

