

Lunch @ 12:00 – 14:00 2 Course £9.95 or 3 Course £12.95 with Champagne Cocktail
Pre - Theatre @ 14:00 – 16:30 2 Course £12.95 or 3 Course £16.95 with Champagne Cocktail
Dinner @ 17:00 - 23:00 2 Course £16.95 or 3 Course £22.95 with Champagne Cocktail
(Fridays & Saturdays only 3 Course Options available) (2 Course is a Starter & Main Only)

Starters

Winter Style Lentil & Seasonal Vegetable Soup, Bread (V)

.....

Chunky Roast Pumpkin & Chestnut Salad with Rocket (V)

.....

Mascarpone & Dijon Mustard Aubergine, Pomegranate (V)

.....

Our Recommended Starter

10 Mixed Mezzes (Tapas Style) to Share with Home Baked Bread (V)

3 Veggie + 1 Meat + 1 Fish) (Hummus – Cacik – Sebze – Narli Kisir – Kalamar – Borek – Falafel – Sarma – Hellim – Sucuk)
All Mezzes comes in the middle to share – No need to choose any Min for 2 persons to share – £1 Supplement Per Person

Main Courses

Roast Chestnut Casserole with Wild Mushrooms, Cinnamon, Pine Nuts, Rice & Salad (V)

.....

Barbequed Sword Fish Shish with Barbequed Tomatoes & Alla Turca Mixed Salad

.....

Barbequed Chicken Shish served with Turkish Rice & Seasonal Salad

.....

Fusilli Pasta with Spicy Mini Beef Sausages, Caramelized Red Onions & Cherry Tomatoes

.....

Roast Pumpkin Risotto with Cherry Tomato, Rocket & Parmesan (V)

Chef's Special Main Courses (with supplements)

House Specialty Mixed Grill (+2.90 Supplement)

Lamb, Chicken, Minced Lamb & Lamb Chop on Skewer served with Bulgur Rice & Seasonal Salad

.....

Finest Scottish Fillet Steak – 28 Days Matured Aberdeen Angus Fillet of Beef

with Barbequed Tomatoes & Barbequed Wild Mushroom – Recommended with Sides & Sauces

Petite Size (7 Oz) +4.90 Supplement Medium Size (10 Oz) +9.90 Supplement Large Size (13 Oz) +14.90 Supplement

STEAK SAUCES @ 2.95 Red Wine Butter Sauce – Scottish Whiskey & Peppercorn Sauce

SIDE ORDERS @ 2.95 Hand Cut Chips ♦ Thyme New Potatoes ♦ Roast Veg ♦ Creamy Spinach ♦ Rice

Home Made Desserts with Champagne Cocktails

Turkish Delight & Blueberry Crème Brûlée

Dairy Vanilla Ice Cream with Fresh Strawberries

Cinnamon Baked Traditional Rice Pudding

Home Baked Turkish Baklava with Vanilla Ice Cream