

Sharing menu available from 11am on weekdays & from 2.30pm on weekends



DRINKS PACKAGES

CHAMPAGNE BY THE GLASS 12.5PP

one glass lanson (125ml)

DRINKS PACKAGE 15.9PP

one welcome drink, plus half a bottle of house wine or two beers per person

CHAMPAGNE DRINKS PACKAGE 26.9PP

glass of champagne on arrival, plus half a bottle of sauvignon blanc, malbec or mirabeau rosé or two beers per person

PARTY DRINKS PACKAGE 29.9PP

two welcome drinks (not inc. champagne), half a bottle of house wine or two beers per person & a round of espresso martinis to finish

ROUND OF ESPRESSO MARTINIS 11.9PP

our megan's favourite

MAGNUM 55

rioja magnum. discounted to 55 if preordered. full price if ordered on the day

BUY 10 GET ONE FREE

buy 10 of the same bottle of wine or sparkling wine & get an extra one for free, pre-order only

PARTY MENU

2 COURSES 29.5PP

3 COURSES 34.5PP

THE STARTER BOARD

a feast of charcuterie, cheese fondue, padron peppers, halloumi fries, labneh, harissa hummus & rocket

served with flatbread & 7 seeded sourdough

THE MAIN BOARD

pick two options as a group

feeling hungry? add a third option for an additional cost. please enquire at the time of booking.

chargrilled chicken thigh

lamb kofte & pulled lamb shoulder (+£2.5pp)

crispy sea bass fillet (+£2.5pp)

falafel, vegan lamb & tenderstem (vg)

grilled halloumi (v)

served with salad, tabbouleh, fries & sweet potato fries

THE DESSERT BOARD

pick one option

giant half-baked nutella cookie dough & vanilla ice cream

treat tower

baklava, brownies, nutella cookie, strawberries, blueberries & vanilla ice cream

TURKISH BRUNCH FEAST

15.9PP

a sweet & savoury sharing platter: shakshouka baked eggs, turkish cheese fondue, hot honey, avo, harissa hummus, crudites, candied walnuts & baklava. served with flatbread & 7 seeded sourdough.

THE CANAPÉ MENU

CHOOSE 5 OPTIONS 19PP

we prepare enough for your entire party. only for standing events

labneh & pomegranate crostini v
mini smashed avo on sourdough toast vg
sucuk 'turkish chorizo' bites w/ honey glaze
halloumi & kalamata olive skewers v
halloumi fries v
falafel & harissa hummus vg
mini chicken shizh w/ piri piri
chilli garlic prawns
calamari w/ piri piri & garlic yoghurt

ENQUIRE FOR YOUR PARTY HERE

Available for groups of 8 or more & required for groups of 12 or more. Pre-order required 7 days before your booking. Canapé menus available for groups of 20+. Please check our allergen guide & raise any dietary requirements prior to your booking. For parties of 8+, a service charge of 12.5% will be added to your bill.

All Christmas party menus are available from 13th November from 11am on weekdays & from 2.30pm on weekends



CHRISTMAS SET MENU

Mon - Tue 3 courses 32.5pp
Wed - Sun 3 courses 39.5pp

STARTERS

pick one option per person

pigs in blankets hot honey & pistachio
buttermilk fried chicken & bbq date dip
spiced sprouts on a bed of labneh (v)

MAIN

pick one option per person

served with a selection of festive sides & dips
megan's christmas kebab (turkey open kebab)
arayes pita burger & fries
sage & avo stuffing kebab (vg)
shakshouka baked sea bass
lamb kofte shish
warm butternut grain bowl with halloumi (v)

DESSERT

pick one option per person

sticky date & toffee pudding with ice cream (v)
mince pie ice cream coupe (v)
mini biscoff doughnuts (vg)
raspberry & coconut loaf (vg) with ice cream (v)

TO FINISH

mini mince pies (v) & a frospresso shot

CHRISTMAS FEASTING

Mon - Tue 2 courses 28.5pp
3 courses 32.5pp
4 courses 36.5pp
Wed - Sun 2 courses 35.5pp
3 courses 39.5pp
4 courses 43.5pp

STARTER

selection of sharing mediterranean-inspired, festive starters including buttermilk fried chicken & bbq date dip, spiced sprouts on labneh, hot honey pigs in blankets & christmas fondue w/ bacon wrapped dates
served with flatbread, pita & organic sourdough

MAIN

feasting board featuring a selection of turkey, lamb kofte, sucuk, oyster mushrooms & halloumi skewers along with our favourite best-selling arayes pita
served with a selection of festive sides & flatbread, stuffing & sauces

DESSERT

giant half-baked festive cookie dough

TO FINISH

mulled wine, mince pie & frospresso shot
(frozen espresso martini)



CHRISTMAS CANAPÉS

Mon - Tue
light feed - 5 canapés - 19pp
medium feed - 7 canapés - 25pp
full feed - 10 canapés - 36pp

MEAT

pigs in blankets, hot honey & labneh dip
mini arayes slider, garlic yoghurt
buttermilk fried chicken, date bbq
sucuk bites, honey
chicken mini kebab

FISH

calamari & garlic yoghurt
smoked salmon & labneh crostini

VEGETARIAN & VEGAN

plant based lamb mini kebab (vg)
crispy halloumi bites with hot honey (v)
falafel & hummus (vg)
padron peppers (vg)
mini avo on toast (vg)

SWEET

brownie bites
baklava bites

DRINKS

frospresso shots (contain alcohol)

ENQUIRE FOR YOUR PARTY HERE

All guests must dine from the same party menu. If dining from the set menu, for groups of 25+, guests must dine from the same two options per course & for groups of 36+, the same one option per course. Canapé menus available for groups of 20+
Pre-order required 7 days before your booking. Please check our allergen guide & raise any dietary requirements prior to your booking. For parties of 8+, a service charge of 12.5% will be added to your bill