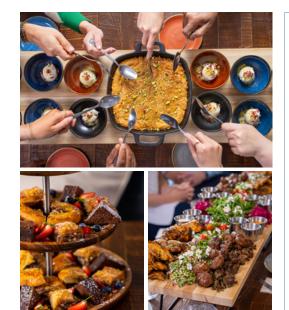
Sharing menu available from 11am on weekdays & from 2.30pm on weekends







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



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

giant half-baked nutella cookie dough & vanilla ice cream

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



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.



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 voghurt

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.









CHRISTMAS SET MENU

Mon - TueWed - Sun3 courses 32.5pp3 courses 39.5pp

S T A R T E R S

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)

T O 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

ΜΑΙΝ

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