

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, preorder only

SUMMER SHARING

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 kofta & 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

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

CHRISTMAS FEASTING

Available from 13th November

Monday - Tuesday Wednesday - Sunday

2 courses 28.5pp

2 courses 35.5pp

3 courses 32.5pp

3 courses 39.5pp

4 courses 36.5pp

4 courses 43.5pp

STARTER

selection of sharing mediterranean-inspired, festive starters including buttermilk fried chicken with cranberry & date dip, crispy brussels 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)

Festive set menu & canapé menu available too.



Includes a cracker per person

TURKISH BRUNCH FEAST

16.9PP

a sweet & savoury sharing platter: shakshouka baked eggs, turkish cheese fondue, avo, harissa hummus, grilled halloumi OR sucuk, flatbread & sourdough served with nutella, sesame halva cream & blueberry compote to dip

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