



SUNDAY MENU

1 Starter & 1 Main Course

£ 19.95

STARTERS

STUFFED MUSHROOMS

Baked mushrooms stuffed with ricotta cheese, spinach, béchamel & tomato sauce.

FALAFEL

Spiced chickpeas, vegetable and herb fritters. Served with Hummus.

FILO PASTRY

Rolled filo pastry filled with feta cheese & parsley. Served with chili jam.

MINI KOFTE

Minced lamb & herbs stuffed with cheese, grilled and served with red onion and a parsley salad.

HALLOUMI CROQUETTES

Grated Halloumi mixed with mashed potato, fresh herbs & seasoning. Served with a lightly spiced tomato sauce

HUMMUS

Puréed chickpeas and tahini with a hint of garlic, lemon juice and extra virgin olive oil. Served with pitta bread.

BRUSCHETTA FETA

Toasted Sourdough bread topped with tomato, garlic, fresh basil pesto and crushed feta cheese.

AVOCADO, TOMATO & MOZZARELLA

Extra virgin oil olive, avocado, tomato, mozzarella cheese and fresh basil.

PACHANGA BOREK

Diced Turkish sausage, roasted peppers, tomatoes, cheese and breadcrumbs wrapped in filo pastry and fried until golden brown.

MAIN COURSES

FAJITA (VEGAN OR CHICKEN)

Sizzling platter with onions & peppers served with cheese, freshly made salsa, guacamole, sour cream, salad & tortillas for rolling.

CHICKEN SHISH

Grilled marinated cubes of chicken, served with rice, salad and Tzatziki.

SIRLOIN STEAK

Grilled sirloin steak served with grilled tomato, mushrooms, peas and chunky chips.

BABY PORK RIBS

Slow cooked succulent ribs in a smoky BBQ caramelized onions sauce. Served with chips, coleslaw & green apple.

MUSAKKA

Layered vegetables topped with a béchamel sauce and served with a mixed salad.

KOFTE

Minced lamb blended with herbs & seasoning and grilled. Served with salad, rice & Ezme.

FISH OF THE DAY

VEGGIE CASSEROLE

Celery, parsnip, carrot, peas, onion, spinach & fresh herbs baked in a clay pot and topped with cheese (optional). Served with rice.

PORK FILLET

Pan-fried pork tenderloin, mushrooms, Italian seasoning, Dijon mustard and cream. Served with mashed potatoes and green vegetables.

PRAWN LINGUINE

King prawns with garlic, chilli and basil in a light tomato sauce.

HALLOUMI, AVOCADO & BEETROOT SALAD

Halloumi, lettuce, baby spinach, beetroot, avocado, mixed seeds, lime juice with a Balsamic vinegar & olive oil dressing. Served with toasted sourdough bread.

VEGETARIAN

Before ordering your food and drinks, please speak to a member of staff if you have allergies or want to know more about the ingredients. We cannot guarantee that all of our dishes are 100% free from nuts or their derivatives. Some items may contain gluten. All menu items are subject to availability.

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