



THE LUXE

LUNCH SET MENU

Monday - Saturday | 11:00 - 16:00

1 course £13.95 | 2 course 17.95 | 3 course £21.95

House Red, House White, House Rose or Rose Prosecco £7 with lunch menu

STARTERS

Homemade Hummus

Hummus with crispy shallots, paprika oil (VG,GF)

Homemade Babaganoush

Roasted smoked Aubergine pure mixed with yoghurt, herb oil(VG)

Homemade Quinoa Salad

Quinoa, fresh herbs, broccoli, avocado, pumpkin seeds, served with a pomegranate & mustard dressing (VG, N, GF)

Homemade Tzatziki

Yoghurt, roasted garlic, cucumber, dill & parsley(V,GF)

Halloumi Cheese

Halloumi cheese with grilled onion, parsley & pomegranate dressing(V,GF).

Soup of the day

Served with warm flatbread

Borek

Spinach and feta filo pastry served with sweet chilli (V)

SUCUK

Turkish 'chorizo' (GF)

Taramasalata

Cod Roe dip served with pitta bread

Garlic Mushroom

Pan fried garlic mushrooms topped with cheese (V, GF)

Crispy Calamari

Deep fried squid rings, served with tartar sauce & garnish

Calf's Liver

Pan-fried calf's liver served with onion salad & pepper (GF)



MAINS

Kofte Shish

Josper grilled Kofte, served on a flat bread and mixed salad (can be made GF)

Chicken Skewer

Josper grilled chicken pieces, served on a flat bread with mixed salad (can be made GF)

Kenny Nazik with chicken

Grilled smoked aubergine puree mixed with yoghurt & topped with grilled chicken pieces (GF)

Halloumi Superfood Salad

Quinoa, fresh herbs, broccoli, avocado, pumpkin seeds served With a pomegranate & mustard dressing (GF, VG)

Beef Cheese Burger

Josper grilled beef patty served with hand cut chips

Smoked Chicken Pasta

Penne pasta with creamy Gorgonzola sauce

Lamb Moussaka

Minced lamb, aubergine, tomato sauce, potato & courgette, pepper, onion, topped with a béchamel sauce

Vegetarian Moussaka

Aubergine, tomato sauce, potato & courgette topped with a béchamel sauce (V)

Chicken Casserole

Chicken cubes, cooked with onions, peppers, tomatoes, herbs, garlic and mushrooms (GF)

Lamb Casserole

Lamb cubes, cooked with onions, peppers, tomatoes, herbs, garlic and mushrooms (GF)

Imam Bayildi

Aubergine filled with onions, peppers, tomatoes, tomato sauce, served with rice and salad (VG, V, GF)

Salmon Superfood Salad(Add £2)

Quinoa, fresh herbs, avocado, pumpkin seeds served with pomegranate & mustard dressing (GF)

Fillet Sea-bass (Add £2) (GF)

Served with mashed potato & salad

Lamb Skewer (Add £4)

Josper grilled lamb pieces served on a flatbread with mixed salad (can be made GF)

Lamb Chops (Add £4)

Josper grilled lamb chops, served with mixed salad (can be made GF)

Sirloin Steak (Add £5)

10oz Josper grilled sirloin steak served with hand cut chips and peppercorn sauce

DESSERT

Homemade Sutlac

Turkish rice pudding made with cream, milk, sugar and vanilla. Traditionally served cold

Homemade Baklava (pistachio)

Syrup soaked filo pastry with pistachios or walnuts

Homemade Warm Chocolate Brownie

Served with Vanilla ice cream & chocolate sauce

Homemade Pistachio Tiramisu

Espresso soaked lady fingers Layered with sweet cream and pistachios

Homemade Sticky toffee cake

served with brandy cream

Sorbets

Lemon or Mango

SIDES (ALL £5)

Hand Cut Chips
Seasonal Vegetables
Bulgur Rice
House Salad

Mashed potato's
Broccoli
Asparagus
White Rice

Allergy description: V-Vegetarian | VG-Vegan | GF-Gluten Free | N-Nuts
Food Allergies & Intolerances:

Before ordering your food & drinks, please speak to a member of staff if you have any allergies or would like to know more about the ingredients. We cannot guarantee that all our dishes are 100% free from nuts or their derivatives. A discretionary service of 12.5% will be added to your bill.

