

THE LUXE

SHARING DIPS

MARINATED OLIVES

Mixed olives marinated in olive oil & herbs.(VG, GF) **£6**

TARAMASALATA

Cod Roe, Olive oil and Garlic Dip **£7**

HOMEMADE HUMMUS

Served with paprika oil (VG, GF) **£7**

HOMEMADE BABAGANOUSH

Roasted smoked Aubergine pure mixed with yoghurt, herb oil & dukkha (VG, N) **£7.5**

MUHAMMARA

Slow cooked peppers, olive oil & walnuts (VG,N)**£7.5**

TZATZIKI

Yoghurt, roasted garlic, cucumber & mint (V,GF)**£7.5**

SHARING MEZZE PLATTER

Taramasalata, Hummus, Roasted Aubergine, Muhammara & tzatziki, served with warm pitta bread (N) **£26**

STARTERS

SOUP OF THE DAY

Served with warm flat bread **£7.5**

CALF'S LIVER (GF)

Pan-fried calf's liver served with onion salad & pepper **£9.5**

CHICKEN LIVER (GF)

Butter fried chicken liver with sherry vinegar, shallots & peppers (GF) **£9**

SIGARA BOREK

Hand rolled filo pastry filled with feta & spinach (V)**£9.5**

Halloumi

Halloumi cheese with grilled onion, parsley & pomegranate dressing (V,GF) **£9.5**

CRISPY CALAMARI

Deep fried squid rings, served with tartar sauce & garnish **£10**

GARLIC MUSHROOM

Pan fried garlic mushrooms topped with cheese (V,GF)**£9**

OCTOPUS

Mixed with olive oil, parsley, lemon juice, onion & garlic (GF) **£12**

SUCUK

Turkish beef Sausage served with potatoes & picked shallots (GF) **£12**

GOATS CHEESE & BEETROOT

Goats cheese mousse, heritage Beetroot served with a honey & walnut dressing (V, GF) **£12**

SCALLOPS

Scallops fried in garlic butter served with pea & onion puree (GF) **£14**

CHILLI GARLIC BUTTER PRAWNS (GF)

Served with pitta bread or gluten free bread **£16**

BURRATA

Heritage tomato salad with balsamic dressing topped with a whole burrata (V, GF) **£12**

PIRI PIRI CHICKEN WINGS (GF)

Grilled chicken wings served with piri piri sauce **£10**

SINATURE ANATOLIAN DISHES

LAMB SHANK

Lamb shank braised in fresh herbs & red wine, served with roasted vegetables (GF) **£25**

MEAT MOUSSAKA

Aubergine, tomato, potato, courgette & minced lamb topped with a bechamel sauce. Served with house salad **£19**

PASTA

LOBSTER LINGUINI

Succulent half lobster served over fresh linguine, tossed in a rich tomato and white wine sauce with hints of lemon and garlic garnished with red chilli **£32**

PRAWN LINGUINI

Tender prawns served over fresh linguine with white wine sauce, parsley, ginger and fresh coriander **£22**

GRILLS

SKEWERED CHICKEN

Marinated chicken, served with a salad garnish **£21** (GF)

SKEWERED LAMB SHISH (GF)

Josper grilled marinated lamb. Served with house salad **£26**

KOFTE SHISH (GF)

Josper grilled marinated minced meat. Served with house salad **£21**

MIXED SHISH (GF)

Josper grilled marinated chicken breast and lamb rump. Served with house salad **£25**

SKEWERED LAMB CHOPS (GF)

Josper grilled marinated lamb chops. Served with house salad **£25**

MIXED GRILL (GF)

Josper grilled marinated chicken breast, lamb rump & lamb chops served with house salad **£32**

CHIMICHURRI STEAK

Josper grilled 10oz sirloin steak served with homemade chimichurri sauce and hand cut chips **£29** (can be made GF)

SLOW COOKED SHORT RIBS

Mashed potato, tender-stem broccoli & red wine jus (GF) **£28**

T-BONE STEAK

Josper grilled T-Bone steak served with chips, peppercorn sauce and black garlic mayonnaise **£38** (can be made GF)

RIBEYE STEAK

Josper grilled 12oz Ribeye steak, chips & black garlic puree. Served with a brandy peppercorn sauce **£35** (can be made GF)

FILLET STEAK

Josper grilled fillet steak, wild sautéed spinach, chips, black garlic purée & red wine jus **£41** (can be made GF)

CHICKEN STEAK

Josper grilled chicken steak served with hand cut chips & peppercorn sauce **£23** (can be made GF)

SEAFOOD

SWORDFISH

Served with mashed potatoes, spinach, burnt lemon & caper sauce **£23** (GF)

OCTOPUS

Mixed with olive oil, parsley, lemon juice, onion & garlic served on a bed of salad **£26** (GF)

MIXED SEAFOOD SKEWER

Josper grilled monkfish, swordfish, salmon & prawns with garlic butter & basil sauce and served with house salad. **£28** (GF)

SIDES(ALL £5)

CHIPS | SEASONAL VEG WITH OYSTER SAUCE | HOUSE SALAD | TENDERSTEM BROCCOLI WITH SEASAME DRESSING | BULGUR RICE OR WHITE RICE (GF) | GRILLED ASPARAGUS

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.

