



THE LUXE

LUNCH MENU

STARTER + MAIN + SIDE = £14.95

Monday - Saturday 11:00 - 16:00

STARTERS

Homemade Hummus

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

Homemade Babaganoush

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

Homemade Tzatziki

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

Halloumi Cheese

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

Chicken Liver

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

Soup of the day

Served with warm flatbread

Borek

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

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

MAINS

Chicken Skewer

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

Vegan Burger

Vegan patty, vegan sauce, vegan cheese, lettuce & tomato with mixed salad (V)

Beef Cheese Burger

Josper grilled beef patty served with hand cut chips (GF)

Creamy Chicken Tagliatelle

Tagliatelle pasta with creamy Gorgonzola sauce & josper grilled chicken

Vegetarian Penne

Courgette, aubergine, tomato sauce, minced garlic, chilli, mixed peppers & tomato sauce

Mediterranean Salad

Mixed green leaves, feta cheese, tomatoes, cucumber, olives, onion & salad dressing

Toppings:

-Deep fried Borek (Add £3)

-Deep fried Calamari (Add £3)

-Grilled Halloumi (Add £3)

Lamb or Veg Moussaka

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

Chicken or Lamb Casserole

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

Mango Salad

Seasonal greens with tomato, cucumber topped with mango and feta cheese (V,GF)

Chicken Caesar salad

Mixed green leaves, croutons, crispy chicken, cherry tomatoes, Parmesan cheese & salad dressing

Fillet Sea-Bass (GF)

Served with salad

SIDES

Chips

Roasted baby potatoes

Bulgur Rice

Broccoli

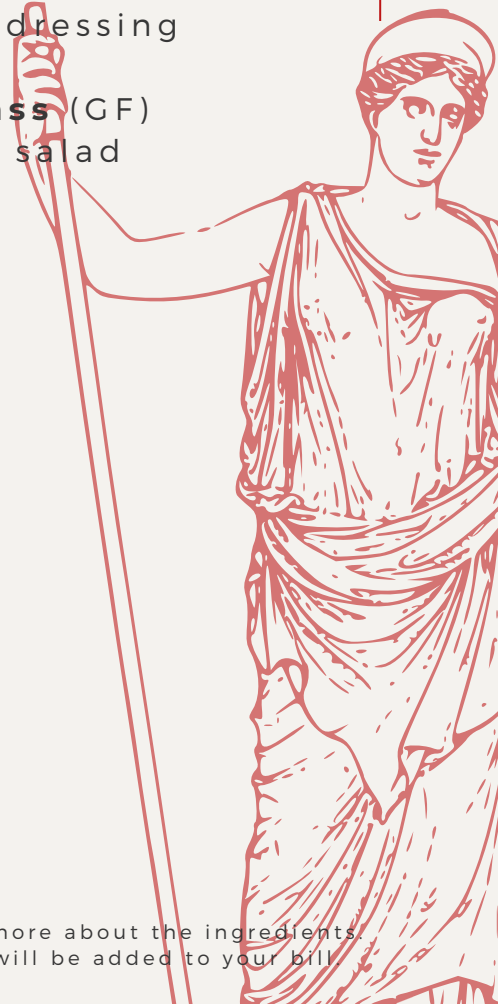
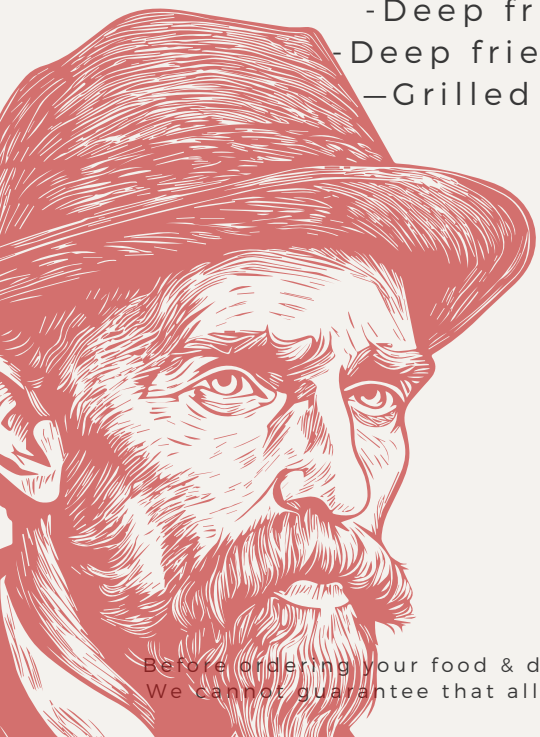
White Rice

Olives

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.





THE LUXE

SHARING DIPS

MARINATED OLIVES

Mixed olives marinated in olive oil & herbs.(VG, GF) **£5**

TARAMASALATA

Cod Roe, Olive oil and Garlic Dip **£6**

HOMEMADE HUMMUS

Served with paprika oil (VG, GF) **£6**

HOMEMADE BABAGANOUSH

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

YAPRAK SARMA

Traditional vine leaves stuffed with rice, pine nuts, currants and caramelised onions in herbs & olive oil(V,GF,VG)**£6**

TZATZIKI

Yoghurt, roasted garlic, cucumber & mint (V,GF)**£6**

Cold Sharing Mezze platter

Taramasalata, Hummus, Babaganous, Yaprak Sarma & tzatziki, served with warm pitta bread **£18**

Hot sharing Mezze platter

Calamari, Sucuk, Borek, Falafel in hummus & Halloumi **£20**

STARTERS

CHICKEN LIVER (GF)

Butter fried chicken liver with sherry vinegar, shallots & peppers (GF) **£8**

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 **£9**

GARLIC MUSHROOM

Pan fried garlic mushrooms topped with cheese (V,GF)**£8**

SUCUK

Turkish beef Sausage served with potatoes (GF) **£10**

SCALLOPS

Scallops fried in garlic butter served with pea & onion puree (GF) **£12**

CHILLI GARLIC BUTTER PRAWNS (GF)

Served with pitta bread or gluten free bread **£13**

BURRATA

Heritage tomato salad with balsamic dressing topped with a whole burrata (V, GF) **£10**

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**

LAMB OR VEG MOUSSAKA

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

MANGO SALAD

Seasonal greens with cherry tomato, chopped cucumber topped with mango and feta cheese (V,GF) **£15**

MEDITERRANEAN SALAD

Mixed green leaves, feta cheese, cherry tomatoes, cucumber, olives, red onion & salad dressing **£14**

PASTA

PRAWN LINGUINI

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

CREAMY CHICKEN TAGLIATELLE

Tagliatelle pasta with Josper grilled chicken & creamy Gorgonzola sauce **£18**

SALADS

CHICKEN CEASAR SALAD

Mixed green leaves, croutons, josper grilled crispy chicken, cherry tomatoes, Parmesan cheese & salad dressing **£15**

LUXE SPECIAL SALAD

Mixed green leaves, feta cheese, cherry tomatoes, cucumber, olives, red onion & halloumi, borek & salad dressing **£16**

GRILLS (ALL SERVED WITH RICE)

SKEWERED CHICKEN

Josper grilled marinated chicken cubes **£19**(GF)

SKEWERED LAMB SHISH (GF)

Josper grilled marinated lamb cubes **£26**

MIXED SHISH (GF)

Josper grilled marinated chicken & lamb **£23**

MEATBALL KOFTE (GF)

Josper grilled marinated minced meat **£21**

STEAKS

CHIMICHURRI STEAK

Josper grilled 10oz sirloin steak served with homemade chimichurri sauce & chips **£29** (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)

CHICKEN STEAK

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

SEAFOOD

MIXED SEAFOOD SKEWER

Josper grilled monkfish, salmon & prawns with garlic butter & basil sauce and served with house salad & roasted baby potatoes **£25** (GF)

SEA BASS

2 fillets of sea bass served with roasted baby potatoes, spinach, burnt lemon & caper sauce **£23** (GF)

SIDES(ALL £4)

CHIPS | STEAMED SEASONAL VEG | HOUSE SALAD | TENDERSTEM BROCCOLI WITH SEASAME DRESSING | BULGUR RICE OR WHITE RICE (GF) | GRILLED ASPARAGUS | ROASTED BABY POTATOES

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THE LUXE

@THELUXEFARNHAM

WE CAN MAKE ANY COCKTAIL UPON REQUEST

COCKTAILS

KIR ROYAL Crème de cassis topped with champagne	13
STRAWBERRY DAIQUIRI Bacardi Rum, fresh lime juice and strawberry. Served frozen	11
PORN STAR MARTINI Vanilla Vodka, passion fruit, lime and pineapple juice. Served with Prosecco on the side.	10.5
PINA COLADA Koko Kanu coconut rum, fresh pineapple, coconut & double cream. Served frozen	13
LYCHEE MARTINI Eristoff Vodka, Kwai Feh lychee and lychee juice.	9.5
ESPRESSO MARTINI Eristoff Vodka, Kahlua, espresso & simple syrup.	11
AMARETTO SOUR Dissorano amaretto sour mix, aquafaba, dry orange & maraschino cherry.	12
OLD FASHIONED Woodford Reserve, angostura bitters, orange peel & maraschino cherry.	13
NEGRONI Bombay Sapphire, Campari and Carpano ANTICA formula, served with orange peel.	11
COSMOPOLITAN Eristoff Vodka, Cointreau, cranberry and fresh lime.	9.5
MARGARITA Casadores tequila, Cointreau, fresh lime.	11
TIRAMISU MARTINI Eristoff Vodka, Baileys, Vanilla syrup, coffee liqueur & chocolate powder	13

SEASONAL TRENDS

PIMMS CUP Pimms, lemonade, cucumber, strawberry & orange garnished with mint.	9.5
APEROL SPRITZ Aperol, soda & Prosecco, garnished with fresh orange.	9.5
HUGO SPRITZ St-Germain, soda water, fresh cucumber, mint & Prosecco.	9.5
SEVILLA SPRITZ Tanqueray Sevilla, lemonade, Prosecco & fresh orange.	9.5

SIGNATURE COCKTAILS

THE LUXE CHAMPAGNE Hennessy vs, sugar, champagne. Served with an orange peel	15
TOMMY'S SPICED MARGARITA casadores tequila, cointreau, fresh lime & fresh chilli. Served on the rocks.	12
SOUR NEGRONI Bombay premier cru, Campari, Carpano, formula antica, aquafaba, sour mix and dried dragonfruit	14
THE LUXE FASHIONED Diplomatico rum, chocolate bitters, orange peel & chocolate cigarettos	14
PARDON MY FRENCH Grey goose Vodka, Mixed berry liqueur, Chambord Raspberry liqueur and pineapple juice.	14
CLOUD 007 Makers mark bourbon, apple juice, caramel syrup, lime juice, vanilla syrup & dried apple.	14
THE LUXE MARTINI Bombay Sapphire Premier Cru, fresh cucumber, fresh lime and fresh mint.	13
MOJITO Bacardi white rum, sugar syrup, lime juice, fresh mint topped with fevertree soda. Can be made strawberry, passionfruit or Classic	11

MOCKTAILS

MORNING PASSION Passion fruit Purée, orange juice, grenadine syrup & lemonade.	7
LIGHT ELDERFLOWER Elderflower cordial, fresh pomegranate, fresh rosemary & soda water.	7
VIRGIN STRAWBERRY DAIQUIRI	7
VIRGIN PINA COLADA	8
VIRGIN MOJITO Classic, passion fruit or strawberry	8
MARTINI MOCKTAIL Tanqueray 0.0 alcohol, fresh mint, cucumber, fresh lime, simple syrup.	9
MOXY COOLER strawberry puree, apple juice, shaken & served over ice garnished with mint & fresh strawberries	7

