

Bottomless

• BRUNCH •

Monday - Thursday All Day

Friday and Saturday 12:00noon - 4:00pm

Unlimited Prosecco For 2 Hours & 3 Course Menu

£34.50

PER PERSON

• DRINKS •

PROSECCO

MIMOSA

ROSSINI

BELLINI

PLEASE CHOOSE ONE

• STARTERS •

HUMMUS (V)

A creamy blend of chickpeas, tahini, garlic, lemon juice served with fried sesame seeds, pine nuts & dried fruits

CACIK (V)

Traditional homemade strained yoghurt dip, with grated cucumber, garlic & extra virgin olive oil

TARAMA

The infamous pink sauce made from puréed cod roe, olive oil & lemon juice served with lumpfish caviar

HALLOUMI (V)

Grilled Cypriot halloumi cheese

SUCUK

Grilled Turkish spiced beef sausage with yogurt & spicy nachos.

SIGARA BOREGI (V)

Homemade deep-fried pastry cigars filled with herbs, cheese, parsley and mint served sweet chilli sauce

CREAMY MUSHROOM ★

Béchamel sauce, fresh oregano, parmesan cream & mozzarella cheese

CALAMARI

Deep fried fresh calamari served with homemade tartar sauce

AVOCADO PRAWN COCKTAIL (D) (F)

Avocado, prawns & prawn cocktail sauce

CRISPY BUTTERY KING PRAWNS

Crispy King Prawns served with homemade tartar sauce

PLEASE CHOOSE ONE

• MAIN COURSES •

All our main courses are cooked on smoky charcoal.
Served on a thin plank of lavash bread with salad and rice.

CHICKEN SHISH (D)

Marinated chunky pieces chicken breast

ADANA KOFTE

Minced lamb blended with red capia pepper and sweet Urfa chilli flakes

CHICKEN BEYTI

Marinated minced prime chicken, seasoned with garlic, grilled on a skewer

FILLET OF SEA BASS (GF) (D) (F)

Fillet of sea bass - new potatoes, rocket salad and burned lemon

VEGETARIAN KEBAB (V)

Grilled aubergine, mushrooms, onions, red peppers, halloumi cheese mixed with herbs and a touch of cold press olive oil and pomegranate sauce

CREAMY CHICKEN FETTUCCINI (D) ★

Chicken, garlic, basil cream, butter, parmesan cheese & mushrooms

MUSHROOM RISOTTO (D)

Arborio rice, mixed mushrooms, garlic, cream, white wine, parmesan cheese, truffle oil

KLEFTICO LAMB SHANK

18 hours slowly cooked lamb shank served with mashed potato

PLEASE CHOOSE ONE

• DESSERTS •

BAKLAVA (N)

An iconic traditional dessert made from layers of filo pastry and chopped nuts. Served with ice cream

ICE CREAM COCKTAIL

Chocolate, Vanilla and Strawberry flavours served with special sauces

MINI CHEESECAKES (CR) (D)

A trio of mini cheesecakes - Strawberry, Raspberry and Passion Fruit

BANOFFEE PIE (S) (D) (CR)

Banana and caramel in a rich shortcrust pastry, topped with whipped cream and chocolate shavings

*TERMS & CONDITIONS:

Except Bank Holiday and Special Days

Unlimited drinks served by the glass. All customers will be given a 2 hour drinking.

PLEASE DRINK RESPONSIBLY.

(V) Vegetarian, (VG) Vegan, (N) Nuts, (S) Soya, (GF) Gluten Free, (CR) Cereals (D) Dairy, (F) Fish, (M) Molluscs, (C) Crustaceans, (★) Popular Choice