

Spring Mediterranean Menu

1 COURSE £15 ~ 2 COURSES £20 ~ 3 COURSES £25

Starters

Abondigas in Spicy Tomato Sauce

Made with pork & beef meatballs (gf)

Turkish Smokey Chicken Skewers

Chicken marinated in paprika, fennel & cumin with a smokey garlic mayonnaise (gf)

Alabalic Baked Trout (£3.00 supplement)

Roasted en cocotte with tomato, green pepper & onion (gf)

Prawn & Avocado Escabeche

Served with tomatoes, chilli, pine nuts & coriander on gem lettuce (gf) (vegan without prawns)

Breaded Mushrooms

Filled with stilton & mozzarella, fried in panko served with garlic mayonnaise (v)

Padron Peppers

in sea salt & olive oil (ve/v/gf)

Mains

Pan Seared Breast of Chicken

served with walnut cream & basmati rice (gf)

Turkish Baked Sea Bass

on a rosti potato with buttered asparagus (gf)

Paella

with chorizo, mussels, squid saffron rice, parsley & coriander (gf)

Sirloin Steak (£7.50 supplement)

served with mushrooms, tomato and chips (gf) (option of peppercorn sauce (not gf) or garlic butter)

Andalusian Style Chicken

Spanish style chicken with tomatoes, raisins, coriander, pine nuts & rice (gf)

Paparadelle

with slow roasted broccoli, lemon, cream cheese, pine nuts & chilli (v)

Turkish Vegan Aubergine & Lentil Cassoulet

served with focaccia (gf available/ ve)

Desserts

Turkish Custard Tart

filo pastry & set custard tart with toasted pistachio (v)

Crepe Suzette

a classic French warm dessert served with orange sorbet (v)

Churros

a Spanish fried dessert served with chocolate sauce (v)

Homemade Tiramisu

Traditional Italian dessert with sponge fingers, coffee & coffee liqueur (v)

Selection of Ice Creams/Sorbets (v) (sorbets gf)

Extras/Sides:

Mixed Olives (v) £3.50 ~ Focaccia Bread (v) £2.00

Sweet Potato Chips (v) £3.00 ~ Panzanella Salad (v) £3.00

Cheesy Garlic Bread (v) £3.00 ~ Sautéed Asparagus with Chorizo (gf) £5.00

Please let us know if you have any food allergies or intolerances - MAR 22