
Shish
Meze

SUNDAY ROAST MENU

STARTERS

GREEN OLIVES	6.5	SUCUK	9
HUMUS	7.5	ICLI KOFTE	12
CACIK	7.5	CRISPY CALAMARI	12
BEETROOT DIP	8	GOLDEN HALLOUMI FRIES	10.5
BABA GANUSH	8	CREAMY GARLIC MUSHROOM	9.5
SHAKSHUKA	7	CHEESE FILO PASTRY	11
PRAWN & AVOCADO COCKTAIL	10	BUTTERFLY PRAWNS	12.5

MAINS

ALL OF OUR ROASTS ARE SERVED WITH:
YORKSHIRE PUDDING, ROASTED POTATOES, ROASTED PARSNIP, HONEY-ROASTED CARROTS,
TENDERSTEM BROCCOLI, & STICKY RED CABBAGE

ROAST BEEF — 23
RIBEYE, HORSERADISH CREAM,
WITH RED WINE & BEEF JUS

SLOW-BRAISED LAMB SHANK — 23
ROSEMARY & GARLIC, SLOW-BRAISED UNTIL TENDER,
WITH RED WINE & BEEF JUS

ROASTED CHICKEN — 22
CORN-FED CHICKEN SUPREME, THYME & GARLIC,
WITH RED WINE & BEEF JUS

SHISH SHARING PLATTER FOR 2 — 50
ROAST BEEF, SLOW-BRAISED LAMB SHANK & ROASTED CHICKEN,
SERVED WITH RED WINE & BEEF JUS AND ALL THE TRIMMINGS

SIDES

CAULIFLOWER CHEESE, THREE-CHEESE SAUCE, TOASTED PARMESAN	5.5	HONEY-ROASTED CARROTS & PARSNIPS	4
EXTRA ROAST POTATOES	4	STICKY RED CABBAGE	4
TENDERSTEM BROCCOLI	4	YORKSHIRE PUDDING	1.5
		EXTRA GRAVY	1.5

A discretionary service charge of 10% will be added to your bill. All prices include VAT.
Food allergies and intolerances: Please speak to a member of staff about your requirements. Allergens are present in our kitchen, so we cannot guarantee that dishes are 100% allergen-free.